

Electric Pressure Fryer

MODELS LPF, LPF-F, & LPF-FC

Service Manual

Serial Numbers 126660 and higher



Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

Table of Contents

Table of Contents	1
Introduction	2
Safety Precautions.....	2
Safety Signs and Messages	2
Specific Precautions	3
Equipotential ground plane	3
Full Disconnection.....	3
Safe Work Practices	4
Safety Labels	8
Installation	9
Unpacking and Handling.....	9
Assembly and Mounting	9
Wiring.....	9
Initial Test and Adjustment	10
Replacement Parts	11
Assemblies.....	11
Accessories.....	31
Components.....	31
Wiring Diagrams.....	34
Notes	47

Introduction

The LPF Pressure Fryer is compact, attractive and functional in design. It is constructed of a stainless steel fryer pot for cleaning ease. Exclusive BKI patented features and safety devices offer flexibility, efficiency and reliability plus **PERFECTION IN PRESSURE FRYING!**

The BKI name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

DANGER

This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Specific Precautions

DANGER

Lids for LPF Pressure Fryers manufactured prior to May 27, 1980 (or units with serial numbers lower than 3613) could be manually opened while under pressure resulting in serious injury or death. If you have one of these units, please contact the BKI Technical Services Department toll-free at 1-800-927-6887 for urgent update information.

WARNING

Risk of fire exists if the oil level drops below 5mm of the maximum oil level.

WARNING

Use of oil/shortening older than the manufacturers recommendations for life of the oil is prone to surge boiling and flash fires. Follow the oil manufacturers guidelines for the life cycle of oil/shortening.

WARNING

Do not open the drain valve or the fill valve while the fryer is under pressure. Serious burns may result.

CAUTION

Follow instructions regarding effects of surge boiling of over-wet foods and proper load size.

CAUTION

For non-European models, this unit incorporates components that contain Mercury. The use of Mercury relays is an industry standard.

CAUTION

Equipotential ground plane

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the appliance per IEC60417-1. This terminal is located on the inside of the Power Entry Supply box near the Earth connection and is marked with this symbol.



NOTICE

Full Disconnection

In accordance with Local and/or National wiring codes, the installer must provide a means of full disconnection under over voltage Category III conditions. An IEC approved cord and plug combination will meet this requirement.

Units not provided with a cord and plug do not meet this requirement. In accordance with Local and/or National wiring codes, the installer must provide the means of full disconnection.

NOTICE

The fryer is designed to hold a maximum of 48lbs (21.8KG) of oil/shortening.

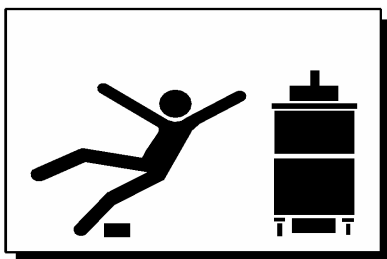
Safe Work Practices



Noncombustible Floors Only

Make sure your floor is noncombustible. Do not operate your fryer on floors that are wood, carpeted or have rubber mats.

- Placing your fryer on a combustible floor could cause a fire. Serious injury could result.
- Examples of noncombustible floors where you can safely place your fryer are concrete, tile, and ceramic.



Keep The Area Around Your Fryer Uncluttered

Make sure to keep the area around your fryer clear of any obstacles.

Serious injury can occur if you trip or fall near the fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.



Keep The Floor Around Your Fryer Clean Of Shortening

Make sure to keep the floor around your fryer clean of shortening and other liquids.

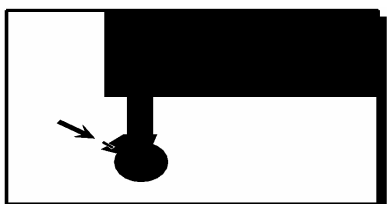
Serious injury can occur if you slip near your fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.



Keep The Lid Closed When The Fryer Is Not In Use

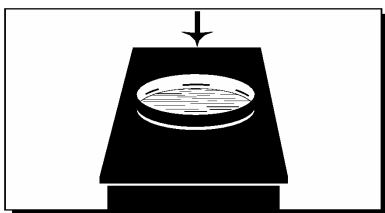
Hot shortening can splash if someone moves the fryer or bumps into it. Serious injury can occur if hot shortening splashes out of the fryer.

Do not lean, sit or stand on the fryer or perform any maintenance or cleaning duties while the fryer or the shortening is hot. You could be burned.



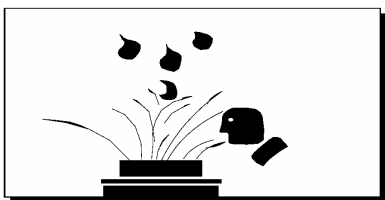
Keep The Casters Locked

To avoid spilling shortening, keep the casters locked. If any shortening spills near your fryer, clean it up immediately.



Do Not Overfill The Fryer With Shortening

Hot shortening and steam may escape and burn you if you put too much shortening in the fryer. Fill the fryer to approximately one inch below the fill marks that are inside the fryer pot. Heat the shortening. If needed, carefully add more shortening to bring the level to the fill marks.



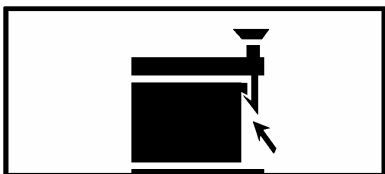
Do Not Let Any Water Get Into The Fryer

Always remove excess moisture from food before placing it into the fryer basket. Water will cause the hot shortening to spatter. You could be burned.



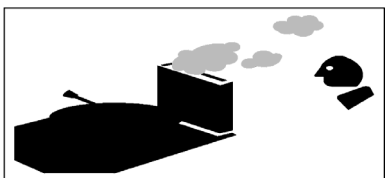
Do Not Overload The Basket With Food

Hot shortening and steam may escape and burn you if you place too much food in the basket.



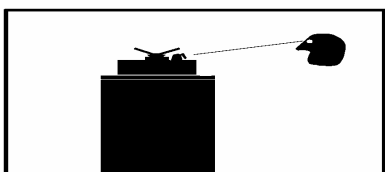
Always Make Sure The Lid Hook Is Latched When Closing The Fryer

To make sure the lid hook is latched properly, press down the lid until the hook snaps shut. Hot shortening and steam can escape if the lid hook is not latched properly. You could be burned.



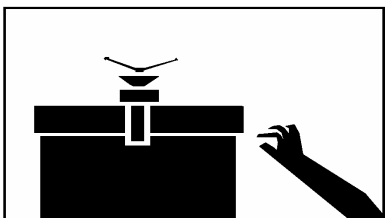
Keep Away From The Vent

Hot steam escapes from the vent continuously when you are using your fryer. You could be burned if you get too close to the vent.



Seal The Safety Valve Properly

To seal the safety valve, lift the arm on the side of the valve. Then release it. The valve should snap closed. Hot steam can escape from the valve and you could be burned if you do not seal the valve properly.

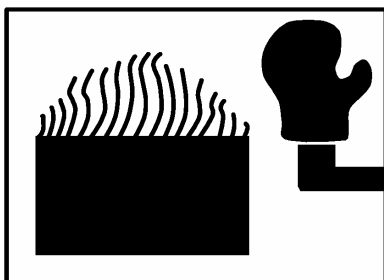


Always Tighten The Spin Handle When Closing The Fryer

Hot shortening and steam can escape if you do not tighten the spin handle properly. You could be burned. Line up the orange knobs on the fryer lid handle and the front hook when tightening.

Do Not Over-Tighten The Spin Handle

You could damage the fryer.



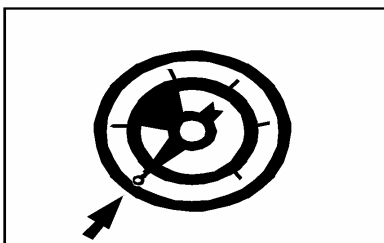
Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling the fryer basket or touch any hot metal surfaces. You received a pair of insulated mitts with your fryer. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local **BKI** Distributor.

Always wear non-skid shoes when working around the fryer or any other equipment that uses shortening. Never wear loose clothing such as neckties or scarves while operating your fryer. Keep loose hair tied back or in a hair net while operating your fryer.

Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.

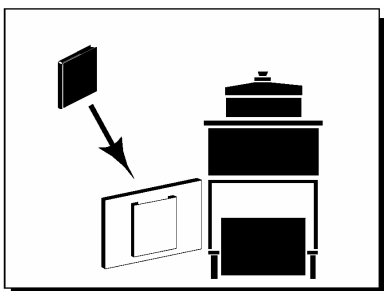
Always wear appropriate personal protection equipment during the boil-out process to guard against possible injury from hot cleaning solution.



Never Loosen The Spin Handle Until The Pressure Gauge Is At Zero

Steam may escape suddenly if you loosen the spin handle before the gauge is at zero. If steam escapes suddenly, you could be burned.

After the pressure gauge is at zero, wait 5 seconds. Then loosen the spin handle slowly to open the lid of the fryer. By doing this, the steam will escape slowly and you will not be burned.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access.

If you need to replace this manual, contact:

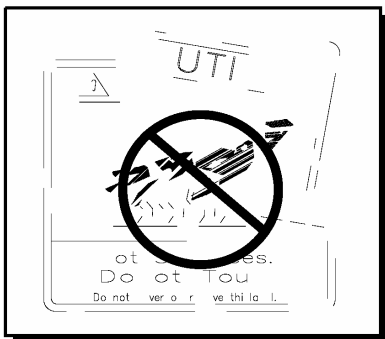
BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.



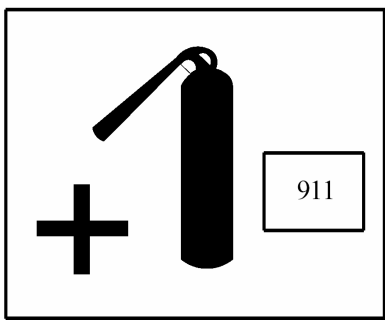
Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 8, then contact:

BKI

Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

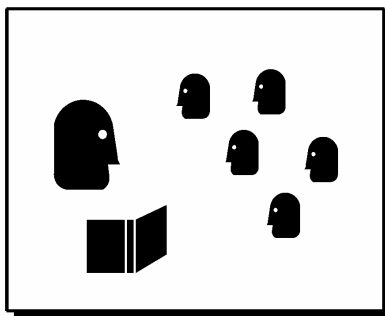


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

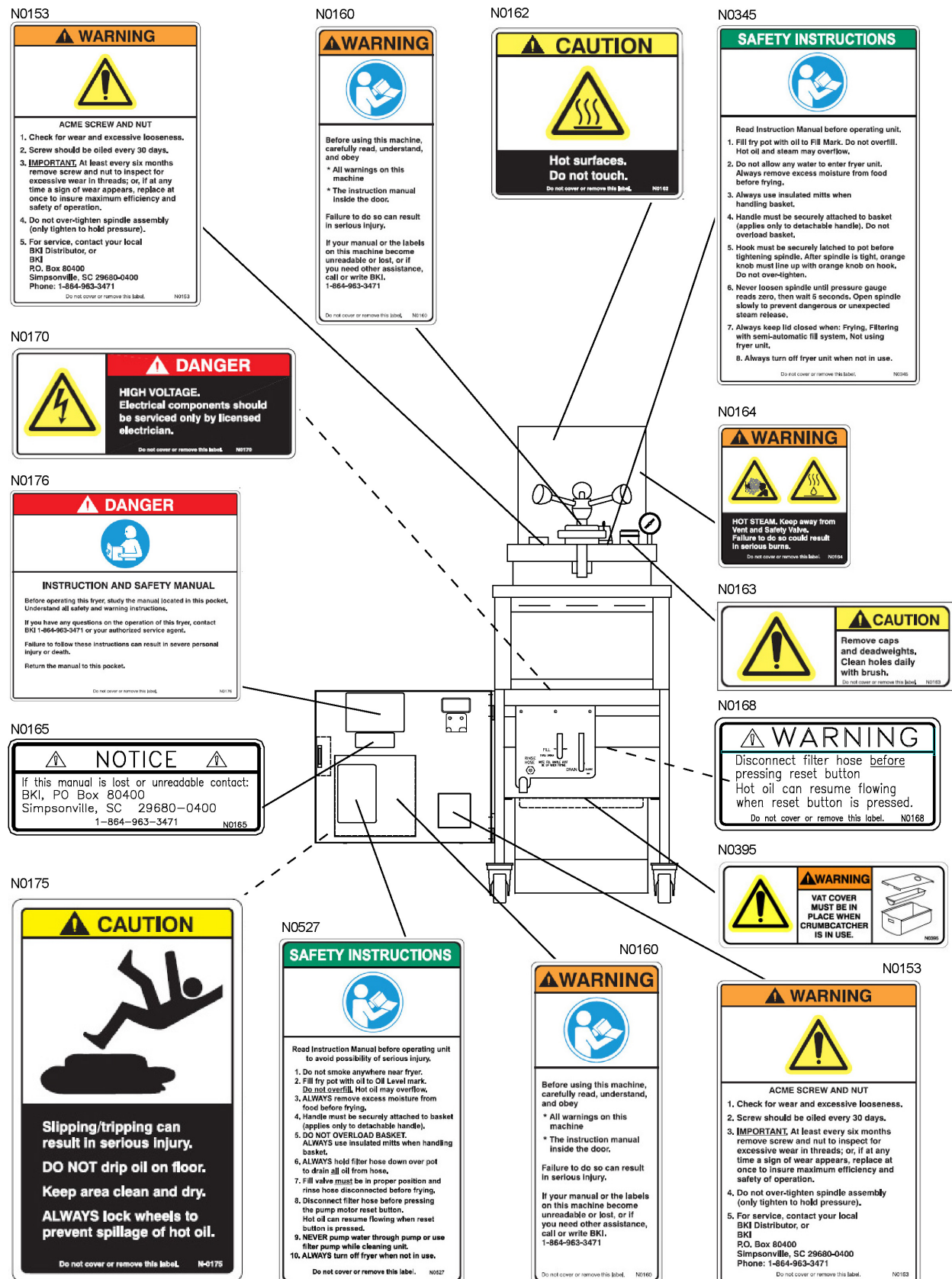
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels



Installation

⚠ WARNING

Serious injury, equipment damage or death could result if attempting to install this fryer yourself. Ensure that an authorized BKI service agent installs the fryer.

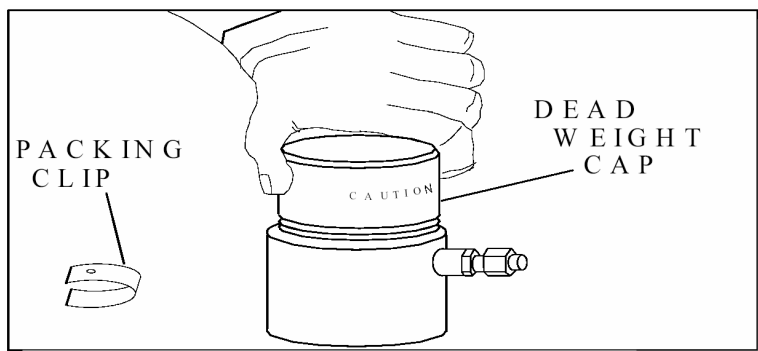
Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Assembly and Mounting

1. Remove the shipping packing clip from underneath the dead weight cap.



2. Replace the dead weight and cover.
3. If your fryer has casters, lock them so the fryer does not move.
4. Clean the fryer pot before filling with shortening.
5. Place the DRAIN handle in the CLOSED position

Wiring

⚠ WARNING

Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-20XX.

This unit, when installed by an authorized BKI service agent, must be wired for use in accordance with all applicable local, state, and federal codes. For specific electrical requirements and connections refer to the wiring diagram attached to the unit or provided in the Service Manual.

Initial Test and Adjustment

1. Fill pot with shortening to about one inch below the mark.

! WARNING

Risk of fire exists if the oil level drops below the minimum oil level. The level of oil within the pot must not fall below 5mm of the maximum oil level.

! WARNING

Use of oil/shortening older than the manufacturers recommendations for life of the oil is prone to surge boiling and flash fires. Follow the oil manufacturers guidelines for lifecycle of oil/shortening.

! CAUTION

Overfilling the fryer pot with shortening could lead to serious injury. Ensure that the fryer pot is filled with shortening only to the fill mark when shortening is hot. Do not use any shortening other than what is specified in this manual and do not overfill the fryer pot.

! CAUTION

The fryer has a maximum temperature setting of 375° F/190° C (for LPF and LPF-F) or 390° F/200° C (for LPF-FC). Do not use oil/shortening with a flashpoint less than 554° F (290° C)

NOTICE

Use only high-quality shortening that has low moisture content, a high smoke point and no additives.



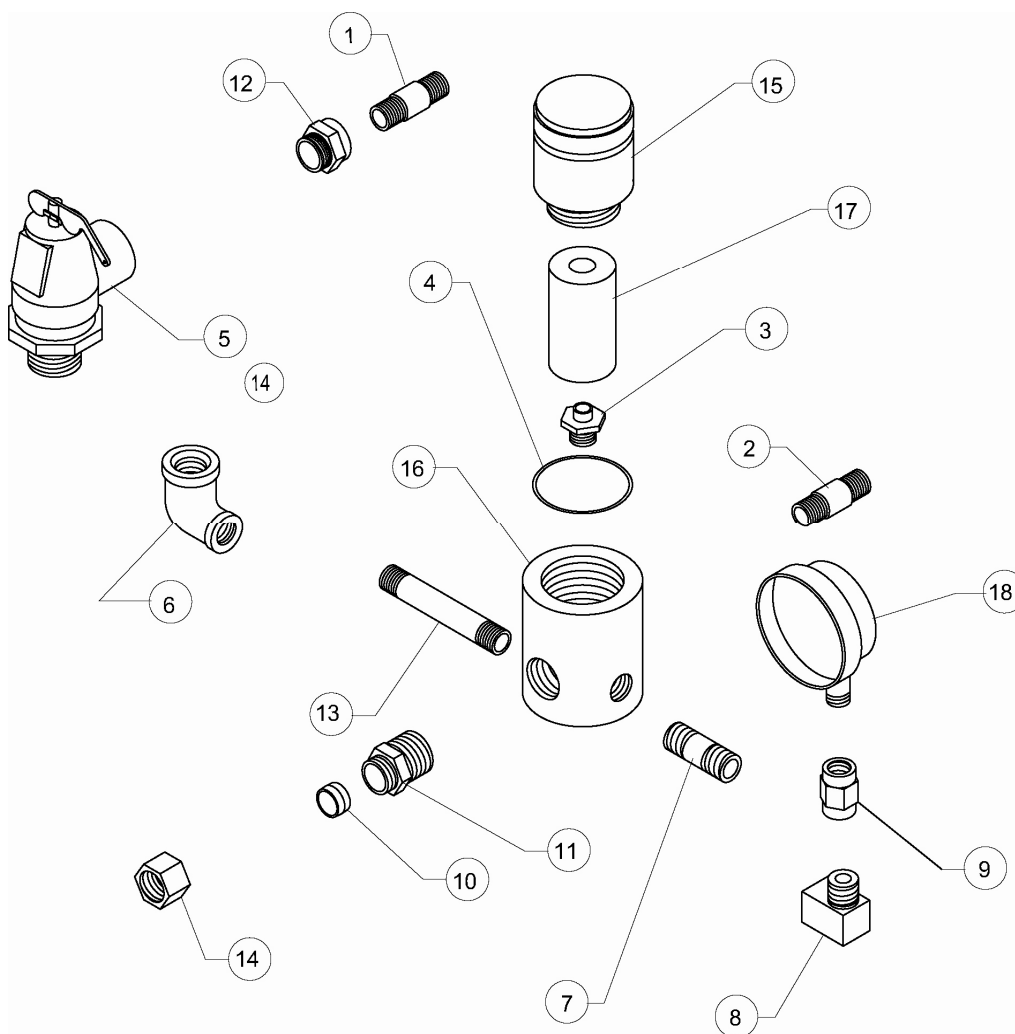
2. Place the **FILTER/OFF/FRY** switch to the **FRY** position. The shortening should begin to heat and begin to reach the fill mark inside the pot. Add more shortening as required to reach the fill mark. Refer to the troubleshooting section if this does not occur.

Replacement Parts

Use the information in this section to identify replacement parts. To order replacement parts, call your local BKI sales and service representative. Before calling, please note the serial number, model number and voltage on the rating tag affixed to the unit.

Assemblies

Description	Assembly #	Figure #	Table #
DEAD WEIGHT ASSEMBLY	AN19104100	Figure 1	Table 1
DRAIN VALVE & PLUGS	SB1999S	Figure 2	Table 2
DOOR ASSEMBLY	SB8615	Figure 3	Table 3
DRAIN/MOTOR/PIPING ASSEMBLY	N/A	Figure 4	Table 4
CONTROL PANEL LPF-F 220/380/50 CONTROL PANEL LPF-F 220/380/60/3 CONTROL PANEL LPF-F 240/60/1 CONTROL PANEL LPF-F 240/50/3 CONTROL PANEL LPF-F 240/60/3 CONTROL PANEL LPF-F 208/60/3	SB8789A AN86205400 SB8778 SB8650A SB8654 SB8771	Figure 5	Table 5
CONTROL PANEL LPFFC 208 240/3 CONTROL PANEL LPFFC 240/415 220/380/3 CONTROL PANEL LPFFC 208/60/1	SB8754 SB8754A SB8783	Figure 6	Table 6
LID/TOP ASSEMBLY	AN8620560S	Figure 7	Table 7
QUICK DISCONNECT ASSEMBLY	AB86200700 SB1997S	Figure 8	Table 8
OIL VAT ASSEMBLY	AN86202800	Figure 9	Table 9
SOLENOID VALVE	AN19104300	Figure 10	Table 10

Figure 1. Dead Weight Assembly (AN19104100)**Table 1. Dead Weight Assembly (AN19104100) Parts**

ITEM #	PART #	QTY	DESCRIPTION
1	FT0395	1	PIPE, POPOFF VALVE BAFF BOX
2	FT0396	1	PIPE, DEAD WT TO BAFFLE BOX
3	O0001	1	ORIFICE, SS
4	O0002	1	GASKET, O-RING #2-222
5	PV0001	1	VALVE, POP SAFETY 1321148
6	FT0066	1	ELL, REDUCER 3/4 X 1/2 90 DEG
7	FT0235	1	NIPPLE, 1/2 X C SS
8	FT0190	1	ELL, STREET 1/4 90 DEG CP
9	FT0084	1	COUPLING, BRASS 1/4
10	FT0069	1	FERRULE, #12-TZ-SS
11	FT0068	1	CONNECTOR, 12-8 FZ-SS
12	FT0067	1	BUSHING, C110JO 3/4 X 1/2 CP
13	FT0234	1	NIPPLE, 1/4 X 1 1/2 SS 304
14	F0065	1	NUT, 12BZ-SS-C
15	C0657	1	COVER, DEAD WEIGHT VALVE LPF
16	B0969	1	BODY, DEAD WEIGHT VALVE LPF
17	W0201	1	WEIGHT, VALVE LPF 12#
18	G0064	1	GAUGE, PRESSURE 30 PSI

Figure 2. Drain Valve & Plugs (SB1999S)

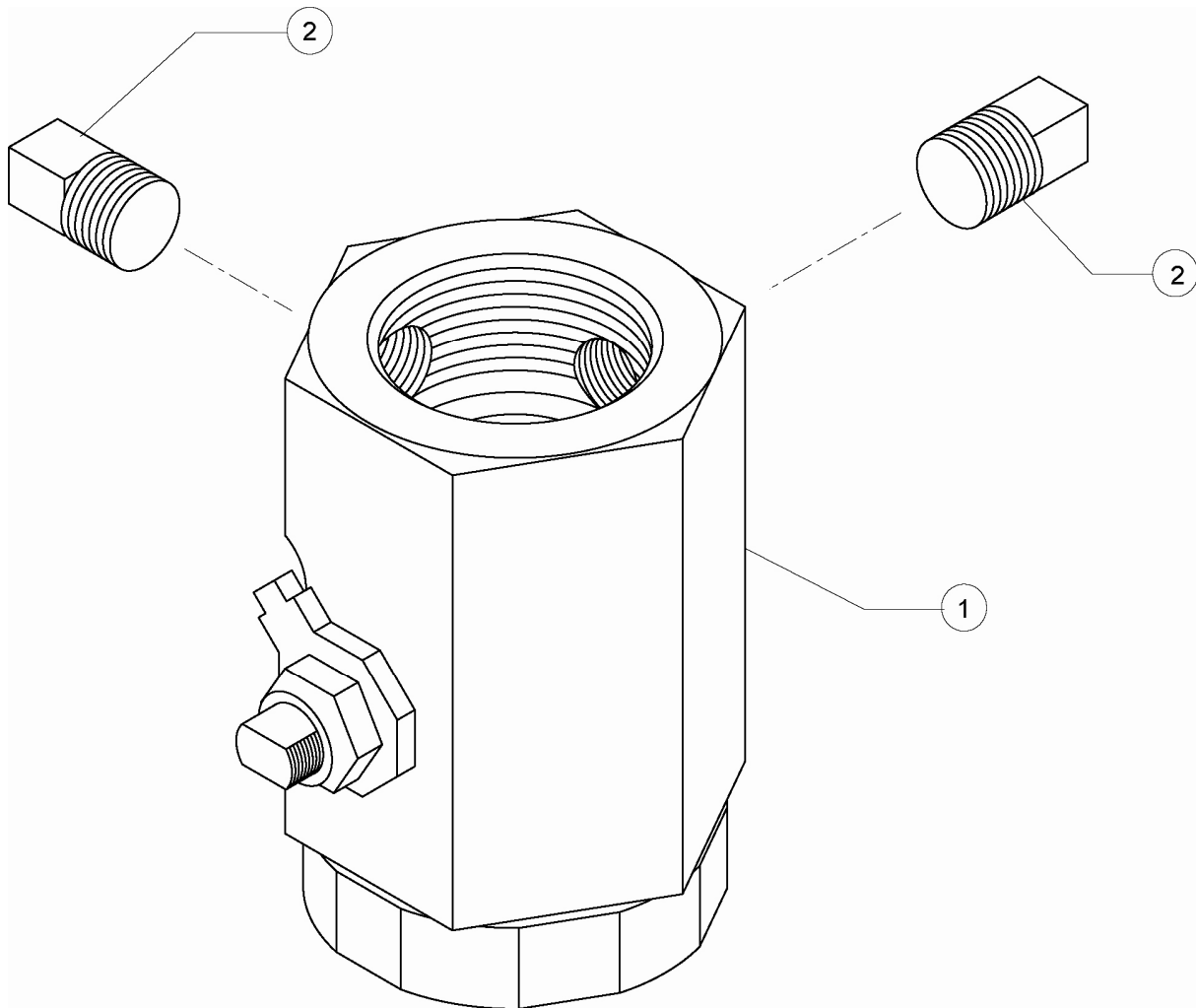


Table 2. Drain Valve & Plugs (SB1999S) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	MB19101000	1	DRAIN VALVE REPLACEMENT
2	FT0243	2	PLUG, 3/8" SQ HEAD PIPE

Figure 3. Door Assembly (SB8615)

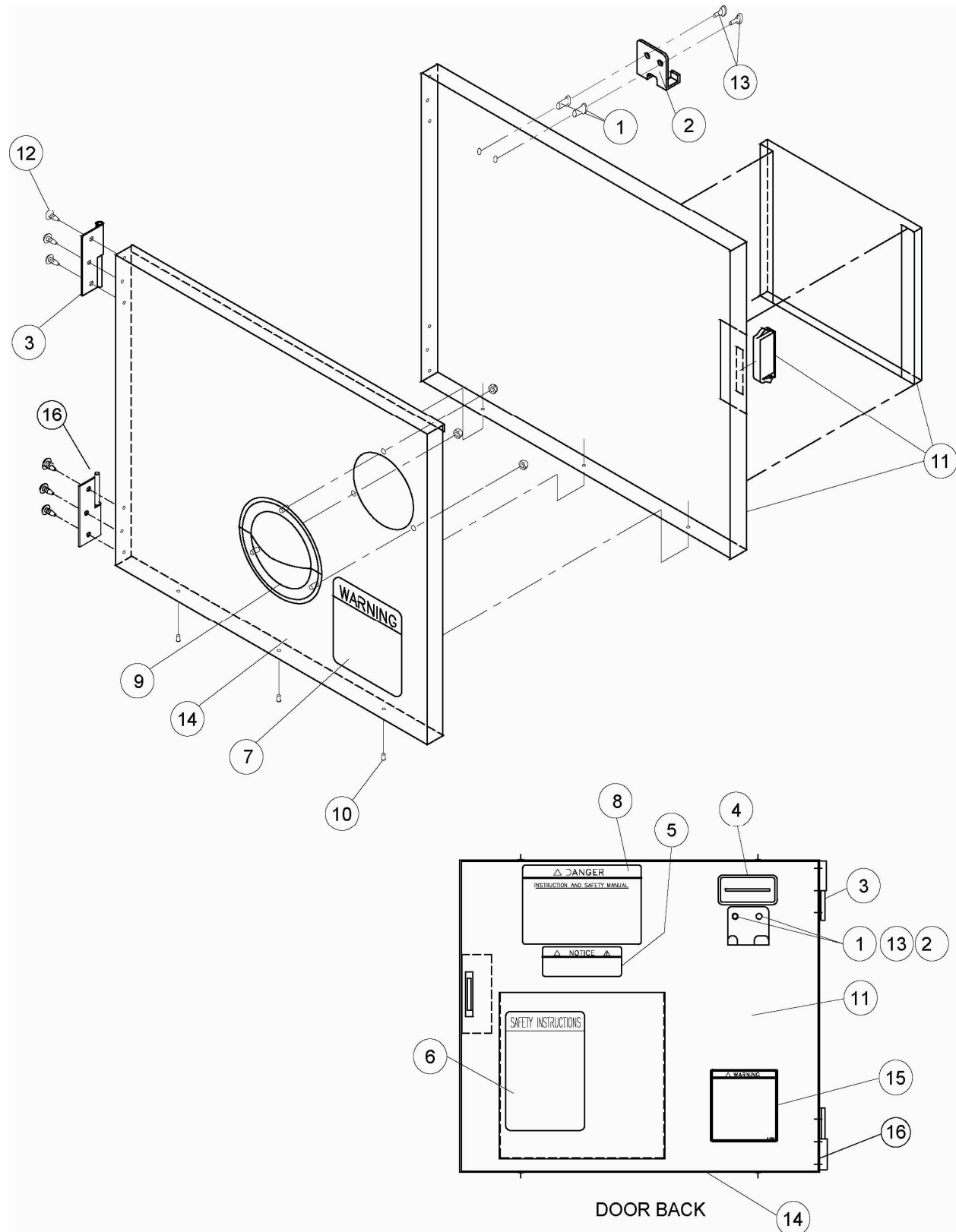


Table 3. Door Assembly (SB8615) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	F0083	2	THREAD INSERT 10-24 STEEL
2	FKMA402	1	BRACKET, BRUSH HOLDER FKM/LPF
3	H0010	2	HINGE, LH PIN HALF
4	N0059	1	DECAL, SMALL BRUSH/
5	N0165	1	DECAL, NOTICE LOST MANUAL
6	N0527	1	DECAL, SAFETY INSTR FRYERS
7	N0175	1	DECAL, SLIPPING ADMONITIONS
8	N0176	1	DECAL, INSTR & SAFETY MANUAL
9	P0022	1	HANDLE, PULL SS P60-1010
10	RIV172	4	RIVET, 1/8 X 1/4 CS PLT POP
11	SB8635	1	DOOR MAGNET WELD, LPF
12	SCR008	6	SCREW, 10 X 1/2 PHIL TRUSS HD
13	SCR383	2	SCREW, 10-24 X 1/2" PHIL TRUSS HD
14	WLPFA096	1	DOOR, LPF CORNERS WELDED
15	N0153	1	DECAL, LPF WARNING ACME SCREW
16	H0009	1	HINGE, DOOR, RH, PIN SIDE FRY.DOORS

Figure 4. Drain/Motor/Piping Assembly

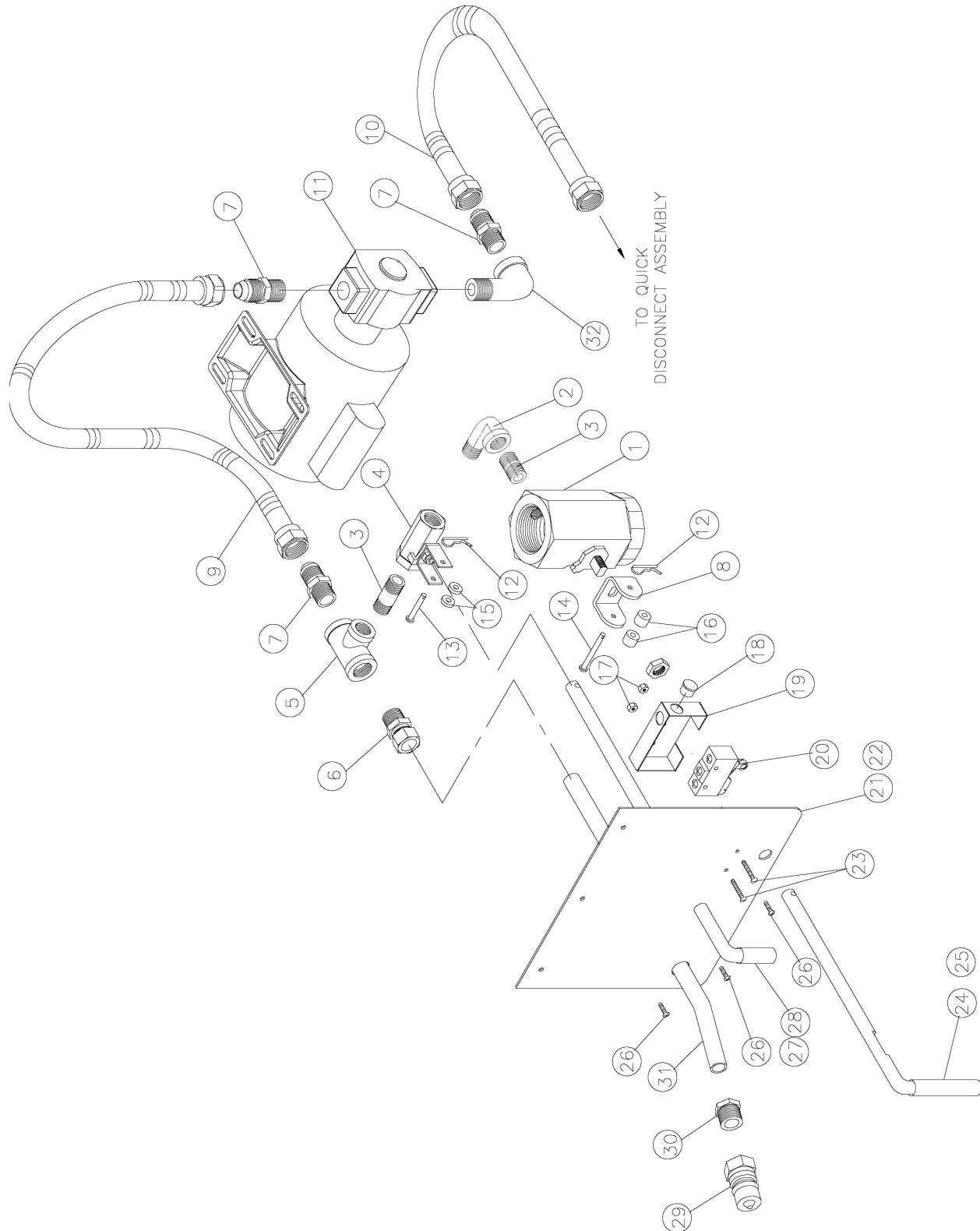


Table 4. Drain/Motor/Piping Assembly Parts

ITEM #	PART #	QTY	DESCRIPTION
1	D0060	1	VALVE,DRAIN SS BALL&PLT.CAR.STEM
2	FT0044	1	ELL, STREET 3/8 90 DEG BLACK
3	FT0412	2	NIPPLE, 3/8 NPT X 1 1/2 SCH 40
4	SB1314	1	BALL VALVE ASSY, FRYERS
5	FT0538	1	TEE, 1/2 X 1/2 X 3/8 BLK
6	FT0507	1	CONNECTOR, MALE 10FBU-S NKL PLTD
7	FT0536	3	COUPLING, 5/8 45° FLARE TO
8	FT0543	1	DRAIN VALVE BRACKET, FRYERS
9	TU0206	1	TUBING, 29" 1/2" ID
10	TU0205	1	TUBING, 12" 1/2" ID
11	M0053	1	MOTOR, LEESON LESS CORD/PUMP
12	F0254	2	PIN, COTTER HAIRPIN #213
13	F0255	1	PIN, CLEVIS 3/16 X 1-1/4
14	F0253	1	PIN, CLEVIS 3/16 X 1 3/4
15	SP0014	2	SPACER, ALUM .5 X .125
16	SP0034	2	SPACER, DRAIN VALVE BRKT FRYERS
17	NUT253	2	NUT, 6-32 S/S 18-8 NYLON
18	FT0022	1	PLUG, HOLE 3/8" LONG PRONG
19	LZ0130	1	SWITCH,ACT. COVER FKMA247
20	S0054	1	SWITCH, MICRO BZ-2RW822-A2
21	LPFFA093	1	HANDLE PLATE LPF-F #48
22	N0277	1	DECAL, HANDLE PLATE ALF LPF
23	SCR194	2	SCREW, 6-32 X 1 SL RD HD MS
24	H0214	1	HANDLE, DRAIN VALVE LPF
25	C0672	1	COVER, DRAIN HANDLE RED
26	SCR006	3	SCREW, 8 X 1/2 PHIL PAN HEAD
27	LPFFA092	1	ACTIVATOR ROD, FILL LPF-F #48
28	C0668	1	COVER, FILL HANDLE BLACK
29	P0081	1	PLUG, F-H4F4-7-7 QUIK DISCONN
30	B0851	1	BUSHING, BLK HEX REDUCING
31	ALFFA039	1	TUBE, VALVE TO COUPLING
32	FT0132	1	ELL, STREET 1/2 90 DEG BLACK

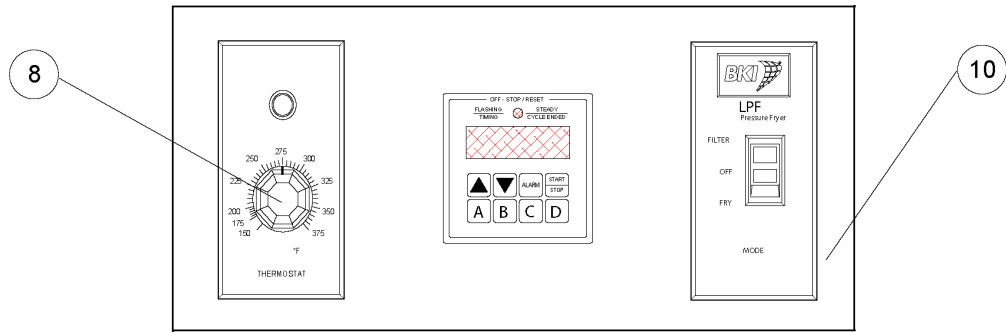
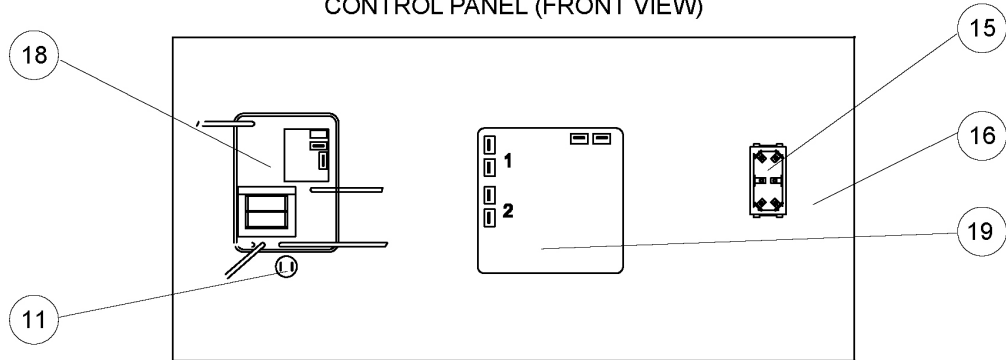
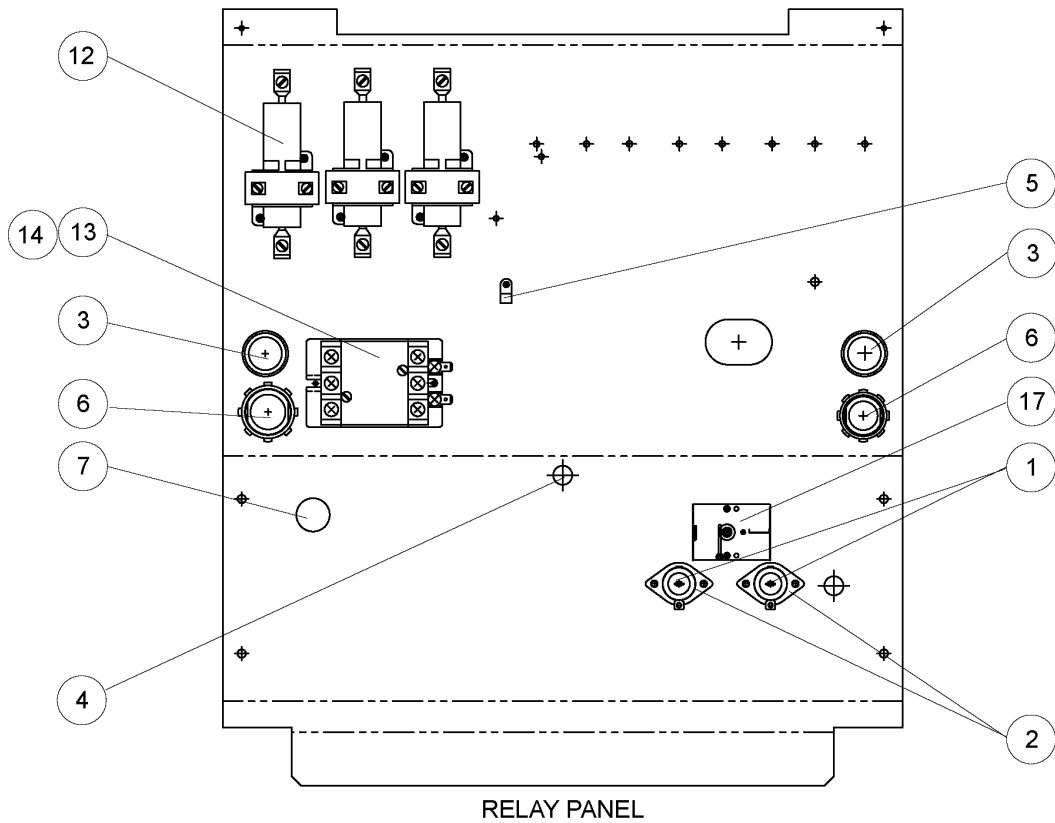
Figure 5. Control Panel LPF/LPF-F**CONTROL PANEL (FRONT VIEW)****CONTROL PANEL (REAR VIEW)****RELAY PANEL**

Table 5. Control Panel LPF/LPF-F Parts

ITEM #	PART #	QTY	DESCRIPTION
1	F0097	2	FUSE, 15A 300V SC15 TIME DELAY
2	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
3	F0154	2	BUSHING, BLK 1-3/16 HEYCO SNAP
4	F0158	1	BUSHING, BLK 1/2 HEYCO SNAP (for AN86205400, SB8654, SB8754, SB8754A, SB8783, SB8789A)
5	F0342	1	CLAMP, CABLE 3/16" (for SB8650A, SB8771)
6	FT0080	2	CONNECTOR, BOX #7483 1"
7	FT0277	1	PLUG, HOLE 7/8" (1/2" CONDUIT) (for SB8650A, SB8754, SB8771, SB8783)
8	K0040	1	KNOB, S/S STRAT T0075 (for LPF and LPF-F)
9	LPFA172	1	RELAY SUPPORT PANEL
10	N0423	1	DECAL, CONTROL PANEL LPF (for LPF and LPF-F)
11	PL0004	1	PILOT LIGHT, ROUND 250V (for LPF and LPF-F)
12	R0134	3	RELAY, MERCURY MDI 60NO220A
13	R0148	1	RELAY, 3POLE 50A 208/240V (for AN86205400, SB8650A, SB8654, SB8754, SB8754A, SB8771, SB8789A)
14	R0150	1	RELAY, 4 POLE 208-240 60 HZ (for SB8778, SB8783)
15	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
16	SB8728	1	CTL PNL WELD (for LPF and LPF-F)
17	T0036	1	THERMOSTAT, HI LIMIT 540 DEG
18	T0075	1	THERMOSTAT, SOLID STATE FRYER (for LPF and LPF-F)
19	TI0032	1	TIMER, 230V DIGITAL 4 BUTTON

Figure 6. Control Panel LPF-FC

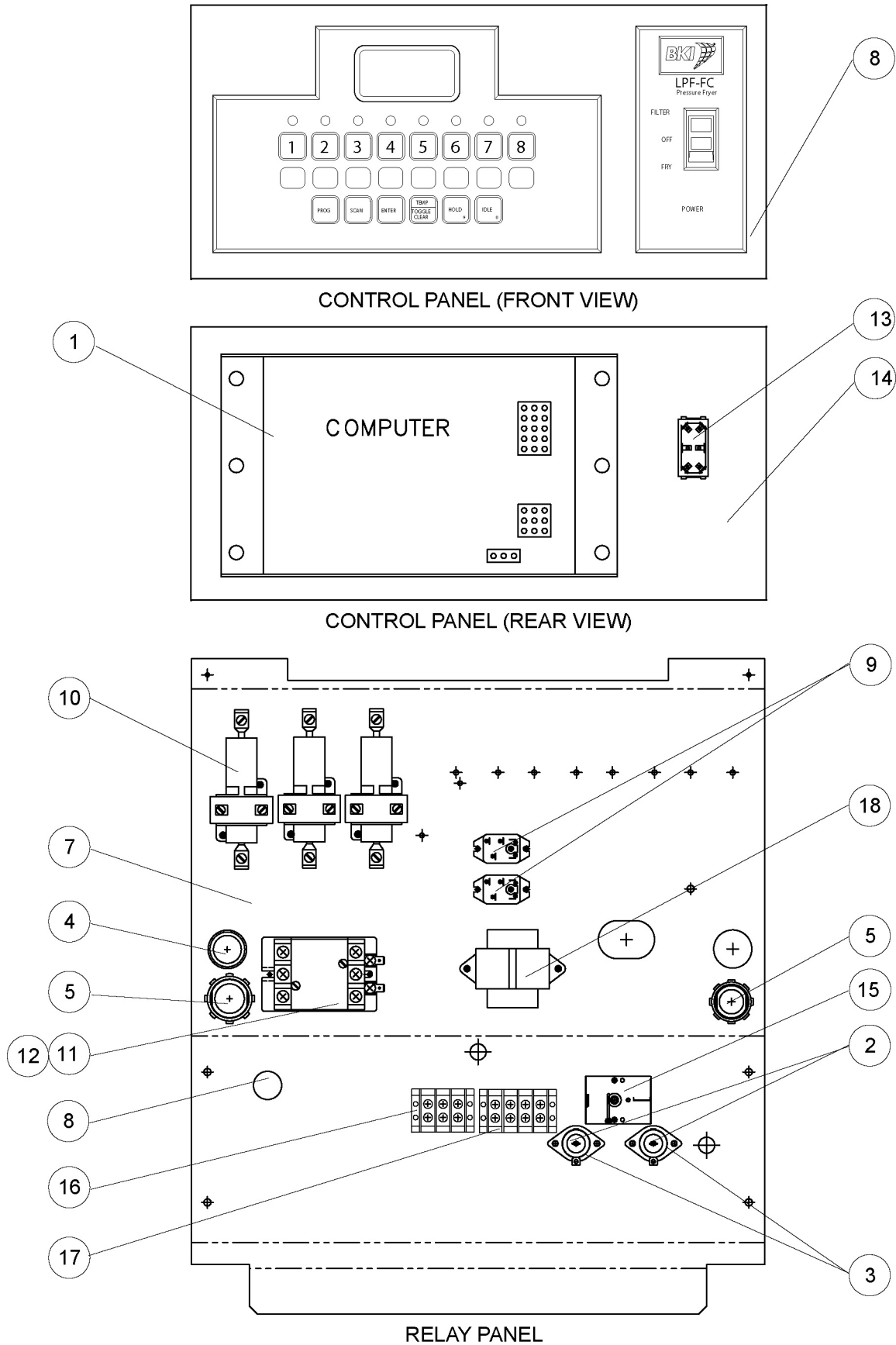


Table 6. Control Panel LPF-FC Parts

ITEM #	PART #	QTY	DESCRIPTION
1	CP0039	1	CONTROLLER, VFD LESS HARNESS (for SB8754, SB8754A, SB8783)
2	F0097	2	FUSE, 15A 300V SC15 TIME DELAY
3	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
4	F0154	1	BUSHING, BLK 1-3/16 HEYCO SNAP
5	FT0080	2	CONNECTOR, BOX #7483 1"
6	FT0277	1	PLUG, HOLE 7/8" (1/2" CONDUIT) (for SB8650A, SB8754, SB8771, SB8783)
7	LPFA172	1	RELAY SUPPORT PANEL
8	N0408	1	DECAL, LPFFC CTL PNL NEW LOGO (for LPF-FC)
9	R0044	2	RELAY, X-40, SGL FRYER (for LPF-FC)
10	R0134	3	RELAY, MERCURY MDI 60NO220A
11	R0148	1	RELAY, 3POLE 50A 208/240V (for AN86205400, SB8650A, SB8654, SB8754, SB8754A, SB8771, SB8789A)
12	R0150	1	RELAY, 4 POLE 208-240 60 HZ (for SB8778, SB8783)
13	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
14	SB8752	1	CTL PNL WELD (for LPF-FC)
15	T0036	1	THERMOSTAT, HI LIMIT 540 DEG
16	TB0025-3	1	TERM BLOCK, 203SPSE (for LPF-FC)
17	TB0025-4	1	TERM BLOCK, 204SPSE (for LPF-FC)
18	W0054	1	TRANSFORMER ASSY 240V (for LPF-FC)

Figure 7. Lid/Top (AN8620560S), Sheet 1 of 4

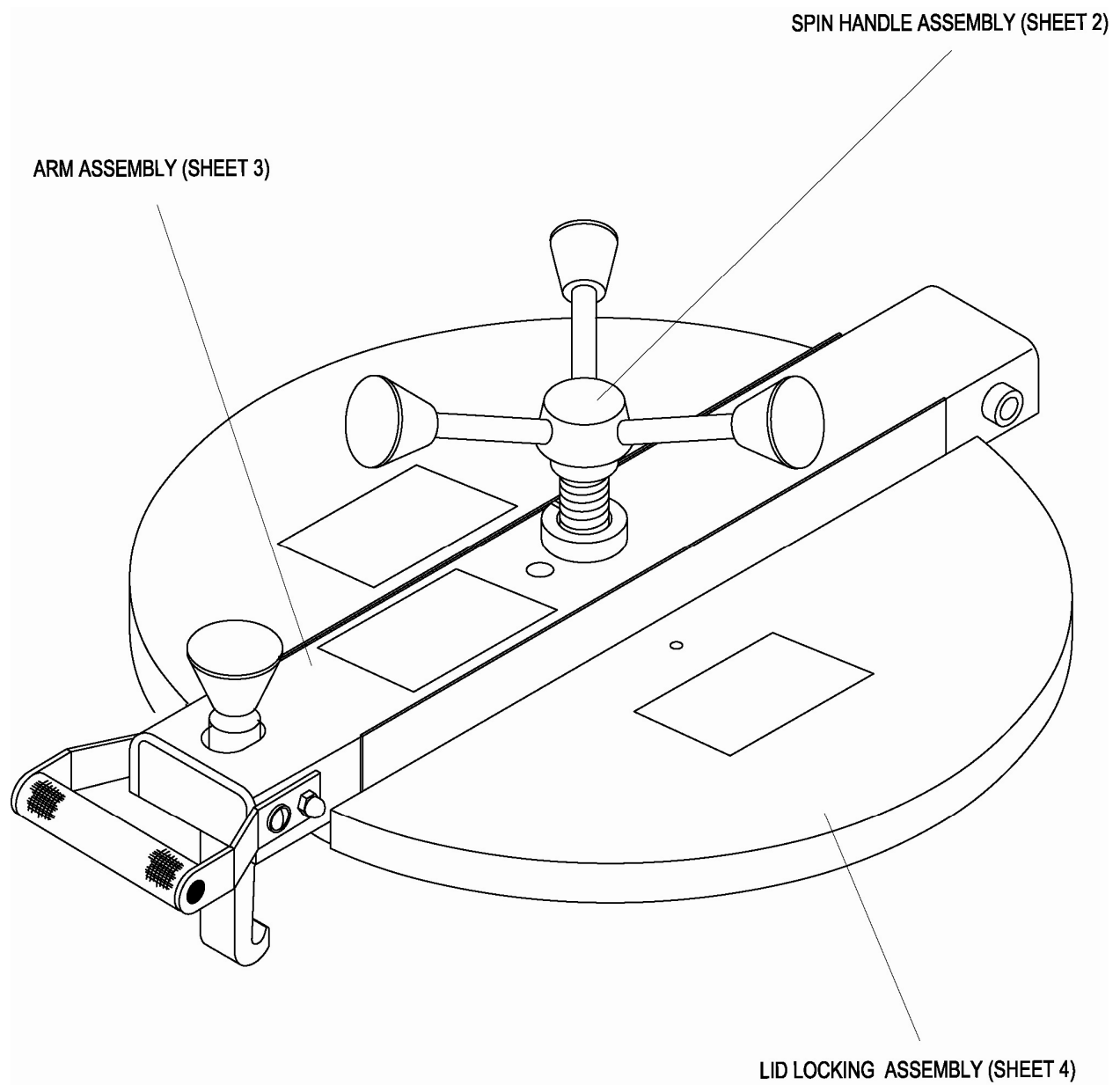


Figure 7. Lid/Top (AN8620560S), Sheet 2 of 4

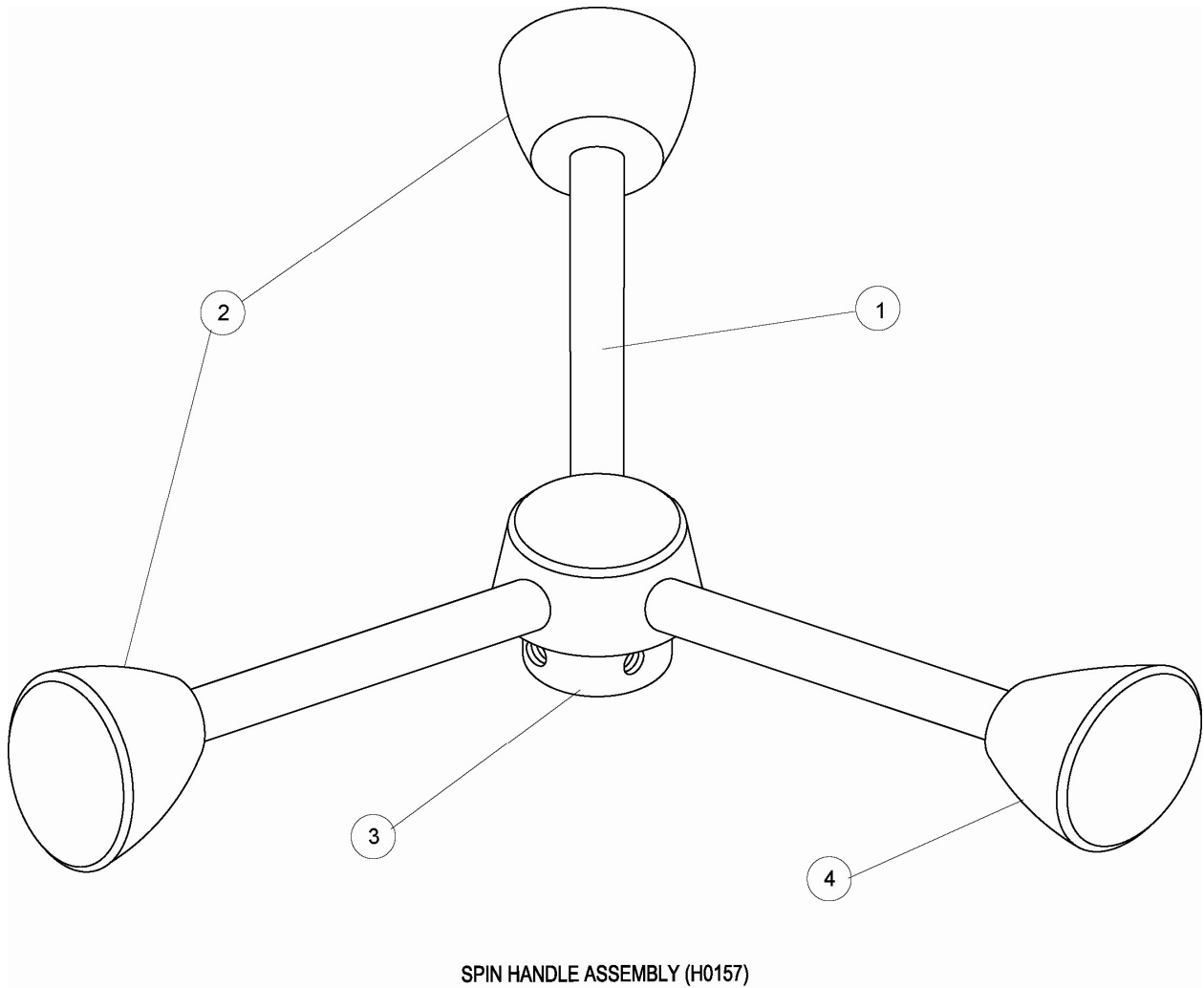


Figure 7. Lid/Top (AN8620560S), Sheet 3 of 4

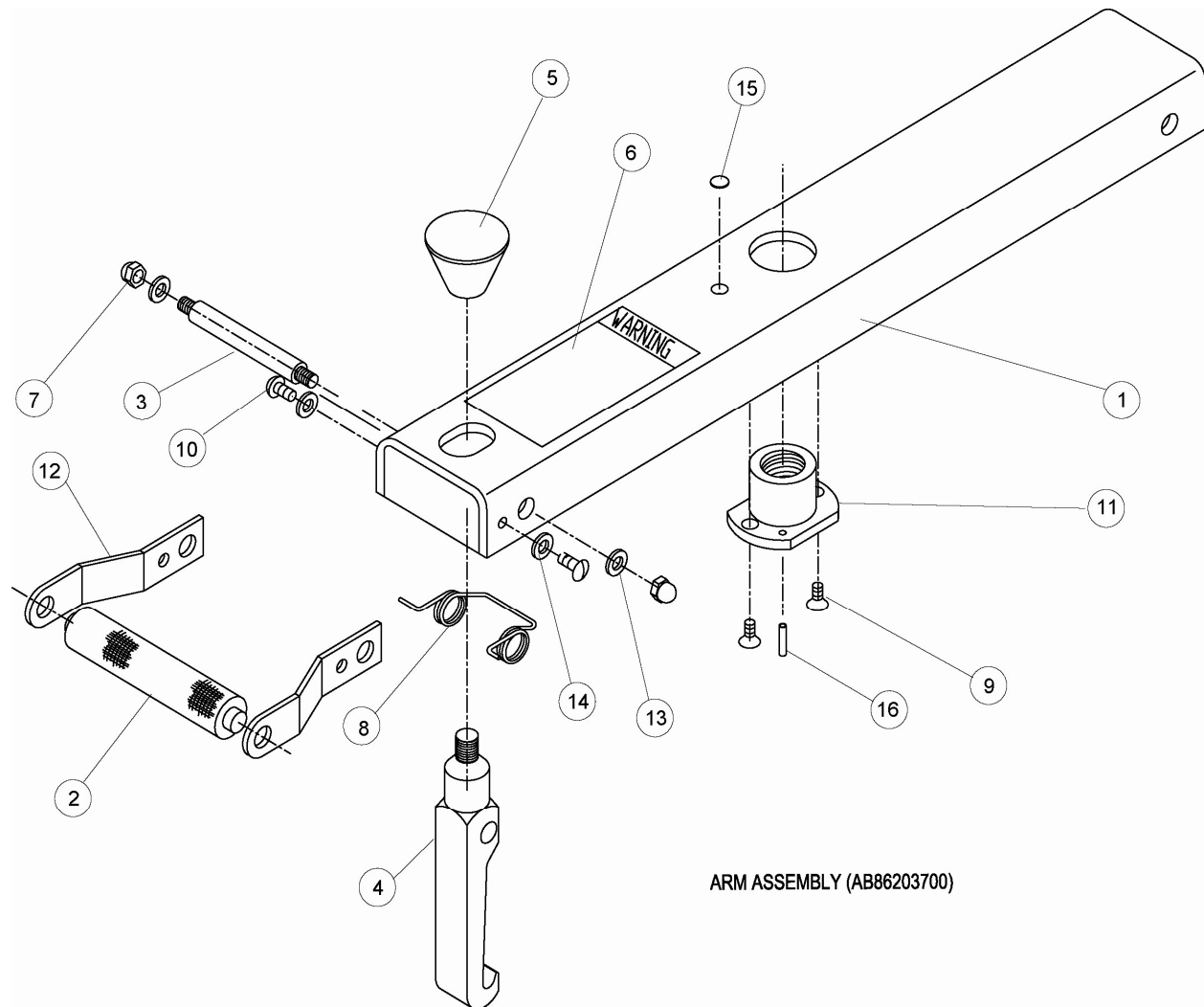


Figure 7. Lid/Top (AN8620560S), Sheet 4 of 4

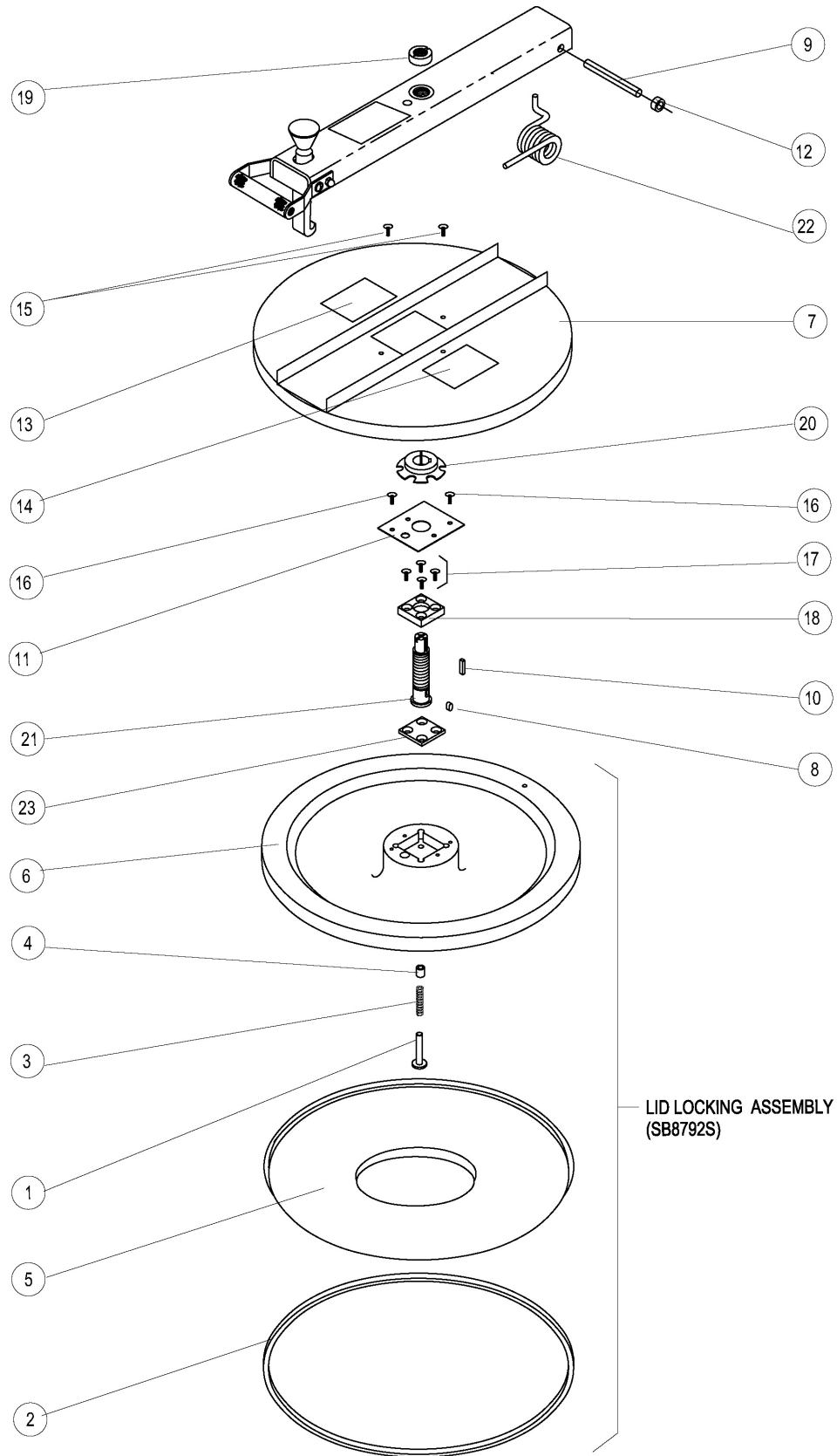
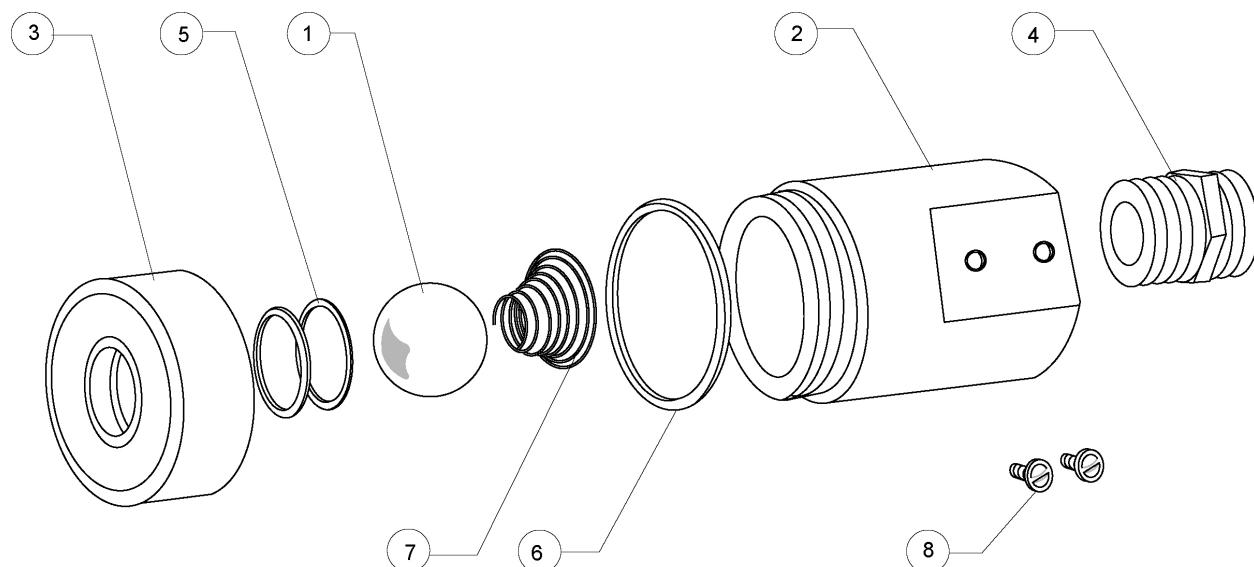


Table 7. Lid/Top (AN8620560S) Parts

ITEM #	PART #	QTY	DESCRIPTION
Figure 7 (sheet 1)	AN8620560S		LID/TOP
Figure 7 (sheet 2)	H0157	1	HANDLE, SPIN FOR FRYERS
1	FT0332	3	STUD, 5.5" TIGHTEN DN HN
2	K0003	2	KNOB, BLACK #85C
3	K0020	1	HUB, TIGHTEN DOWN
4	K0043	1	KNOB, ORANGE
Figure 7 (sheet 3)	AB86203700	1	ARM ASSY, LPF
1	A0120	1	ARM COMPLETE
2	H0155	1	HANDLE, BLK DELRIN
3	P0094	1	PIN, HOOK
4	H0024	1	HOOK, LID 1018 ALLOY
5	K0043	1	KNOB, ORANGE
6	N0160	1	DECAL, WARNING BEFORE USING
7	NUT128	2	NUT, 5/16-18 SS 18-8 CAP
8	S0091	1	SPRING, HOOK
9	SCR122	2	SCREW, 1/4-20 X 1/2 FLAT HD
10	SCR259	2	SCREW, 1/4-20 X 1/2 PHIL RD HD
11	TB0020	1	BUSHING, BRONZE 1"
12	H0156	2	HANDLE SIDE FOR H0155
13	WSH045	2	WASHER, 5/16 LOCK ZINC PLTD
14	WSH102	2	WASHER, 1/4 INT LOCK
15	FT0407	1	PLUG, HOLE 3/8" SHORT PRONG
16	F0026	1	ROLL PIN, 5/32 X 3/4
Figure 7 (sheet 4)	SB8792S	1	LID LOCKING ASSY W/INSERT LPF
1	F0353	1	PIN, LOCKING
2	G0026	1	GASKET, LPF LID BONDED SILICON
3	S0155	1	SPRING, LOCKING PIN W/LID INSERT
4	B0857	1	BUSHING, BRONZE 3/8X9/16X5/8
5	P0116	1	LID INSERT, LPF
6	FK0009	1	LID, CASTING W/LOCKING DEVICE
7	C0675	1	LID COVER AND ARM GUIDE LPF
8	F0107	1	LOCK KEY PIN, FRYERS
9	FKMA016	1	PIN, HINGE
10	FKMA152	1	KEY, TIGHTEN DOWN SCREW
11	FKMA201	1	PLATE, TIGHTEN DOWN LPF
12	FT0049	2	COLLAR, 1/2" SET BRIGHT
13	N0153	1	DECAL, LPF WARNING ACME SCREW
14	N0345	1	DECAL, HOOK LID INSTRUCTIONS
15	SCR383	2	SCREW, 10-24 X 1/2" PHIL TRUSS HD
16	SCR176	2	SCREW, 8-32 X 3/8 SLOT BINDING
17	SCR178	4	SCREW, 5/16-18 X 1 FLAT HD
18	TB0021	1	TIGHTEN DOWN BASE COLD ROLLED
19	TC0003	1	COLLAR, THREADED SHAFT
20	TC0005	1	COLLAR, LOCKING RING
21	TS0010	1	SCREW, TIGHTEN DOWN
22	S0090	1	SPRING, TORSION RED LPF
23	LZ0107	1	PLATE, LID FOR LOCKING DEVICE

Figure 8. Quick Disconnect Assembly**Table 8. Quick Disconnect Assembly Parts**

ITEM #	PART #	QTY	DESCRIPTION
	AB86200700		
1	B0996	1	BALL, 11/16" STEEL BEARING
2	FT0429	1	QUICK DISCONNECT, PUMP SIDE
3	FT0500	1	QUICK DISCONNECT, VAT SIDE
4	FT0536	1	COUPLING, 5/8 45° FLARE TO
5	O0013	2	O-RING, FLUOROCARBON V680-70
6	O0014	1	O-RING, PARKER #2-124 LARGE
7	S0138	1	SPRING, FOR QUICK DISCONNECT
8	SCR453	2	SCREW, #10 24X3/8" WASHERED
	SB1997S		
1	B0996	1	BALL, 11/16" STEEL BEARING
2	FT0429	1	QUICK DISCONNECT, PUMP SIDE
3	FT0500	1	QUICK DISCONNECT, VAT SIDE
5	O0013	2	O-RING, FLUOROCARBON V680-70
6	O0014	1	O-RING, PARKER #2-124 LARGE
7	S0138	1	SPRING, FOR QUICK DISCONNECT

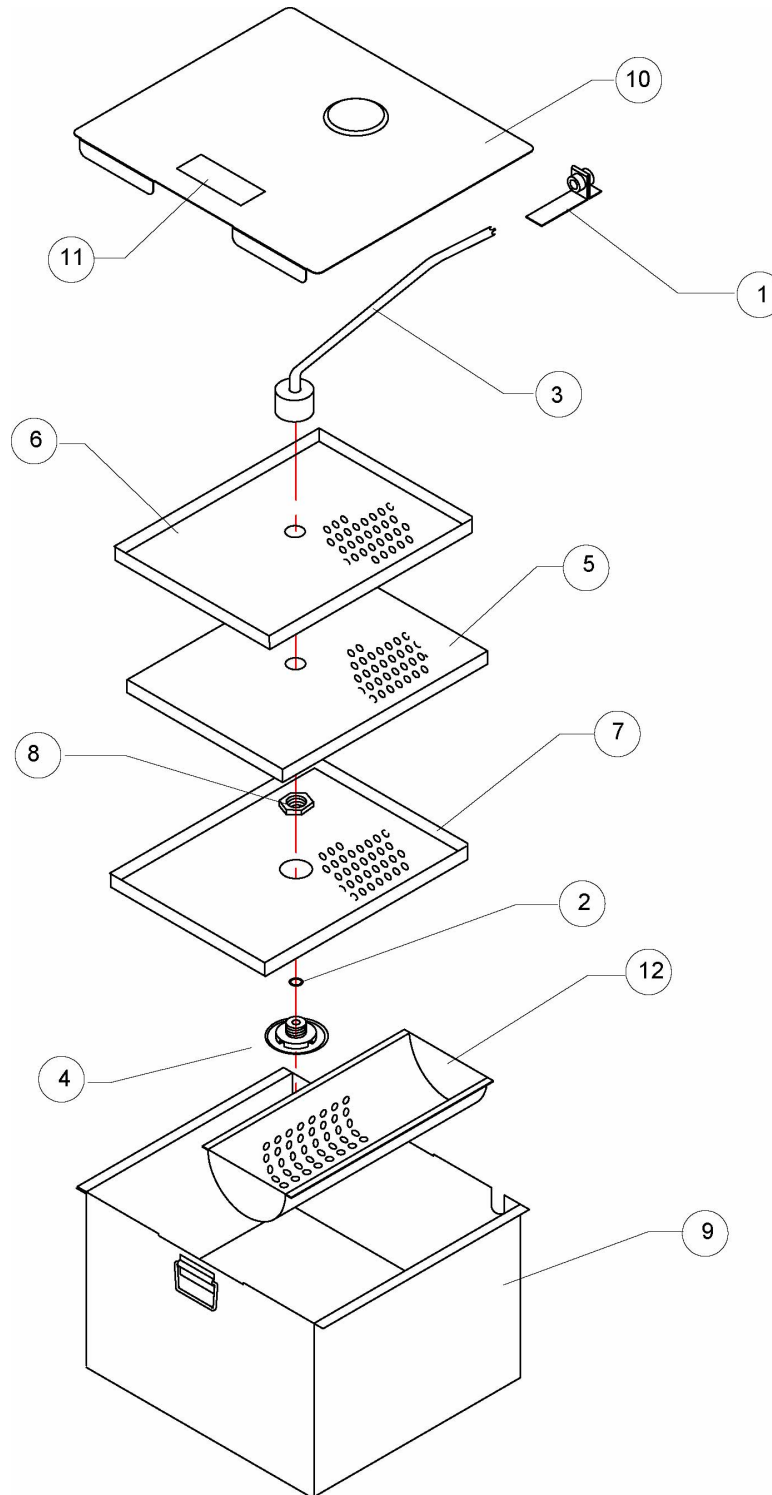
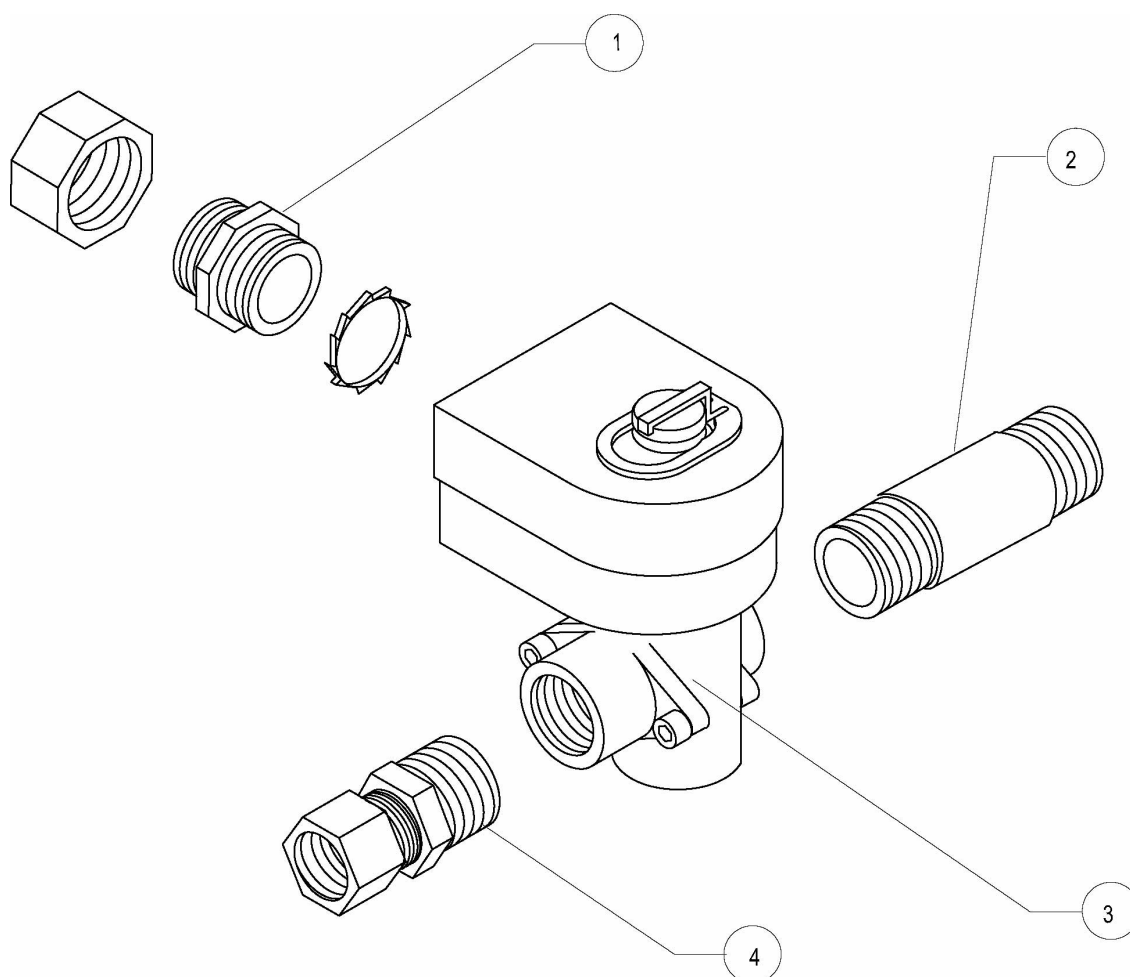
Figure 9. Oil Vat Assembly (AN86202800)

Table 9. Oil Vat Assembly (AN86202800) Parts

ITEM #	PART #	QTY	DESCRIPTION
1	SB1991	1	QUIK DISCONNECT BRACKET WELDMENT
2	O0013	1	O-RING, FLUOROCARBON V680-70
3	WB86202700	1	FILTER TUBING/DISCONN ALF LGF LPF
4	SB7659	1	FILTER SCREEN FITTING SPOTWELD
5	FS0003	1	FILTER SCREEN, TOP
6	FS0002	1	FILTER SCREEN, INTERCEPTOR
7	FS0001	1	FILTER SCREEN, BOTTOM
8	FC0004	1	NUT SCREEN RETAINING LPF-F &
9	WB32112600	1	FILTER VAT WELD ALF LPF LGF
10	FB86202502	1	COVER, FILTER VAT LPF ALF
11	N0395	1	DECAL, VAT COVER SAFETY WARN
12	SB2306	1	S/S CRUMB BASKET WELD, FKF

Figure 10. Solenoid Valve Assembly (AN19104300)**Table 10. Solenoid Valve Assembly (AN19104300) Parts**

ITEM #	PART #	QTY	DESCRIPTION
1	FT0249	1	CONNECTOR, 3/8 STR FLEX LIQUIDTITE
2	FT0396	1	PIPE, DEAD WT TO BAFFLE BOX
3	SV0001	1	VALVE, SOLENOID HV-214-761-2 240V
4	FT0563	1	FITTING, COMPRESSION 3/4"

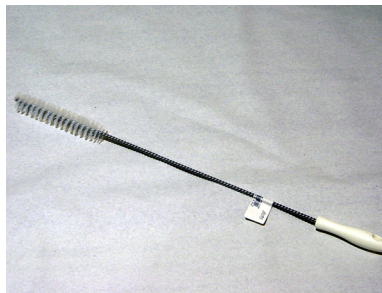
Accessories

Description	Accessory #	Figure #	Item #
BASKET, LPF USES LIFT HANDLE	B0111B	Figure 11	1
BRUSH, DRAIN (LONG WHITE)	B0075	Figure 11	2
BRUSH, L TIPPED 40152	B0063	Figure 11	3
BRUSH, LONG #5702	B0051	Figure 11	4
BRUSH, POT SCRUBBER, WHITE	B0049	Figure 11	5
BRUSH, SHORT #6175	B0052	Figure 11	6
FILTER HOSE, FEMALE SOCKET	SB2332	Figure 11	7
INSULATED MITT 13"	G0052	Figure 11	8
HANDLE, TEE STYLE LIFT	H0151	Figure 11	9

Figure 11. Accessories



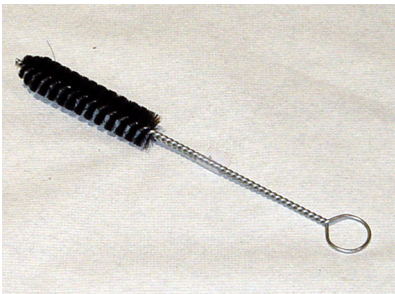
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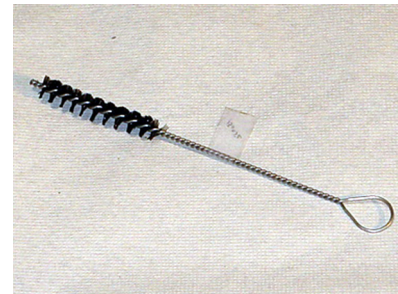
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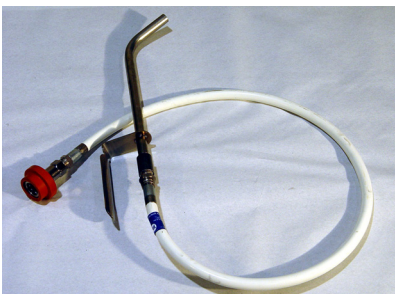
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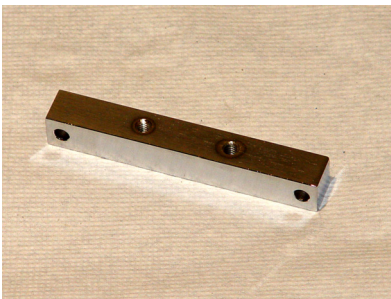
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Components

Description	Component #	Figure #	Item #
ARM ADJUSTABLE STOP /LPF	A0101	Figure 12	1
SCREW, 1/4-20 X 1 HEX CAP GR 5	SCR060	Figure 12	2
NUT, 1/4-20 HEX HEAVY ZINC PLT	NUT053	Figure 12	3
SCREW, 10-24 X 1 HEX HD	SCR276	Figure 12	4
BAFFLE BOX ASSEMBLY	AN19102800	Figure 12	5
BRACKET, CALROD ALFFA060	LZ0010	Figure 12	6

Description	Component #	Figure #	Item #
BRACKET BACK PLATE, ALFFA061	LZ0011	Figure 12	7
SCREW, 10-24 X 3/4 HEX HD	SCR426	Figure 12	8
CALROD, 208V 4500W LPF (W) CALROD, 240V 4500W LPF (W)	C0292 C0294	Figure 12	9
NUT, 5/8-18 HEX	NUT237	Figure 12	10
WASHER, TEFLON-FRYER CALROD	FT0059	Figure 12	11
WASHER, 5/8 INT TOOTH LOCK	WSH107	Figure 12	12
CASTER, 2470-DIK-075-R05/22	C0409	Figure 12	13
CASTER, 2477-DIK-075-R05/22	C0410	Figure 12	14
CLAMP, HOSE #6207 #4	HF0009	Figure 12	15
FILTER, LPF-F 13.5 X 20.5	FI0007	Figure 12	16
OUTLET BOX, (ON LPF ONLY FOR POWERING FKF)	SB1953	Figure 12	17
SEMI AUTOMATIC HOSE ASSEMBLY (LPF only)	SB1990	Figure 12	18
SLIDE, UHMW U-SHAPE .5 X 1/8ID	S0106	Figure 12	19
STRIKER PLATE (DOOR CATCH)	FKMA167	Figure 12	20
FILTER BAG CLIP FI0007	ST0015	Figure 12	21
PROBE ASSEMBLY KIT, COMPUTER	SB1938	Figure 12	22
THERMISTER PROBE/FTGS ASSEMBLY	SB7656	Figure 12	23

Figure 12. Components



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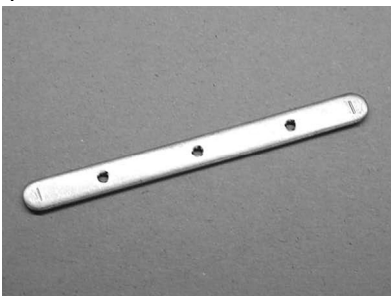
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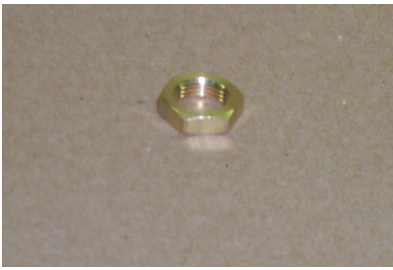
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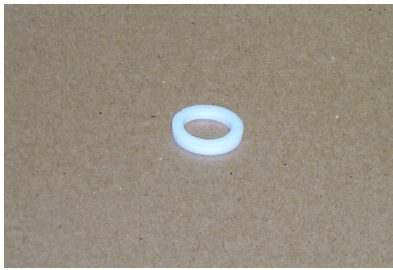
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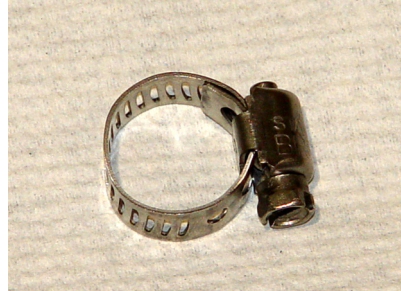
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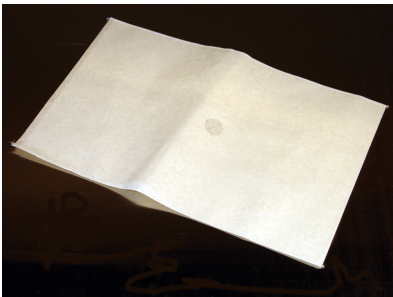
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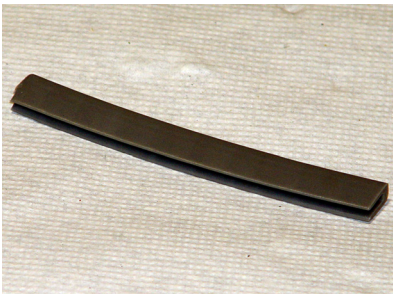
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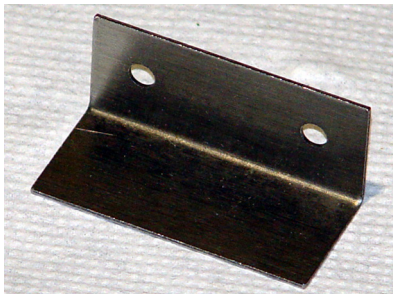
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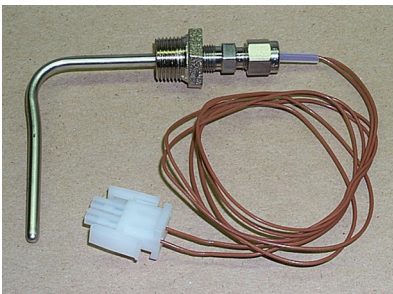
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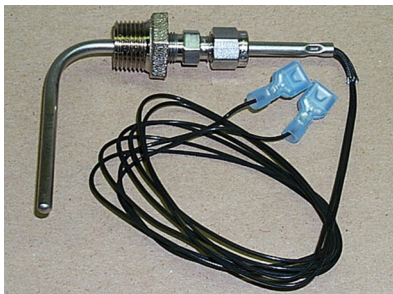
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Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Wiring Diagram	Diagram #	Figure #	Page #
LPF 220V/380V/3 Phase or 240V/415V/3 Phase	SB862907	Figure 13	35
LPF 208V/3 Phase	SB862911	Figure 14	36
LPF-F 208V/60HZ/1 or 3 Phase 240V/60HZ/1 or 3 Phase	SB862910	Figure 15	37
LPF-F 208V/60HZ/3 Phase	SB862908	Figure 16	38
LPF-F 220V/380V/3 Phase	SB862914	Figure 17	39
LPF-F 220V/50HZ/1 Phase	SB862912	Figure 18	40
LPF-F 240V/50HZ/3 Phase	SB862913	Figure 19	41
LPF-F 240V/60HZ/3 Phase	SB862909	Figure 20	42
LPF-FC 208V/3 Phase or 240V/3 Phase	LPFE1032	Figure 21	43
LPF-FC 208V/60HZ/1 Phase	LPFE1039	Figure 22	44
LPF-FC 240V/415V/3 Phase or 220V/380V/3 Phase	LPFE1048	Figure 23	45
LPF-F 220V/380V/3 Phase or 240V/415V/3 Phase	SB862905	Figure 24	46

Figure 13. LPF 220V/380V/3 Phase or 240V/415V/3 Phase

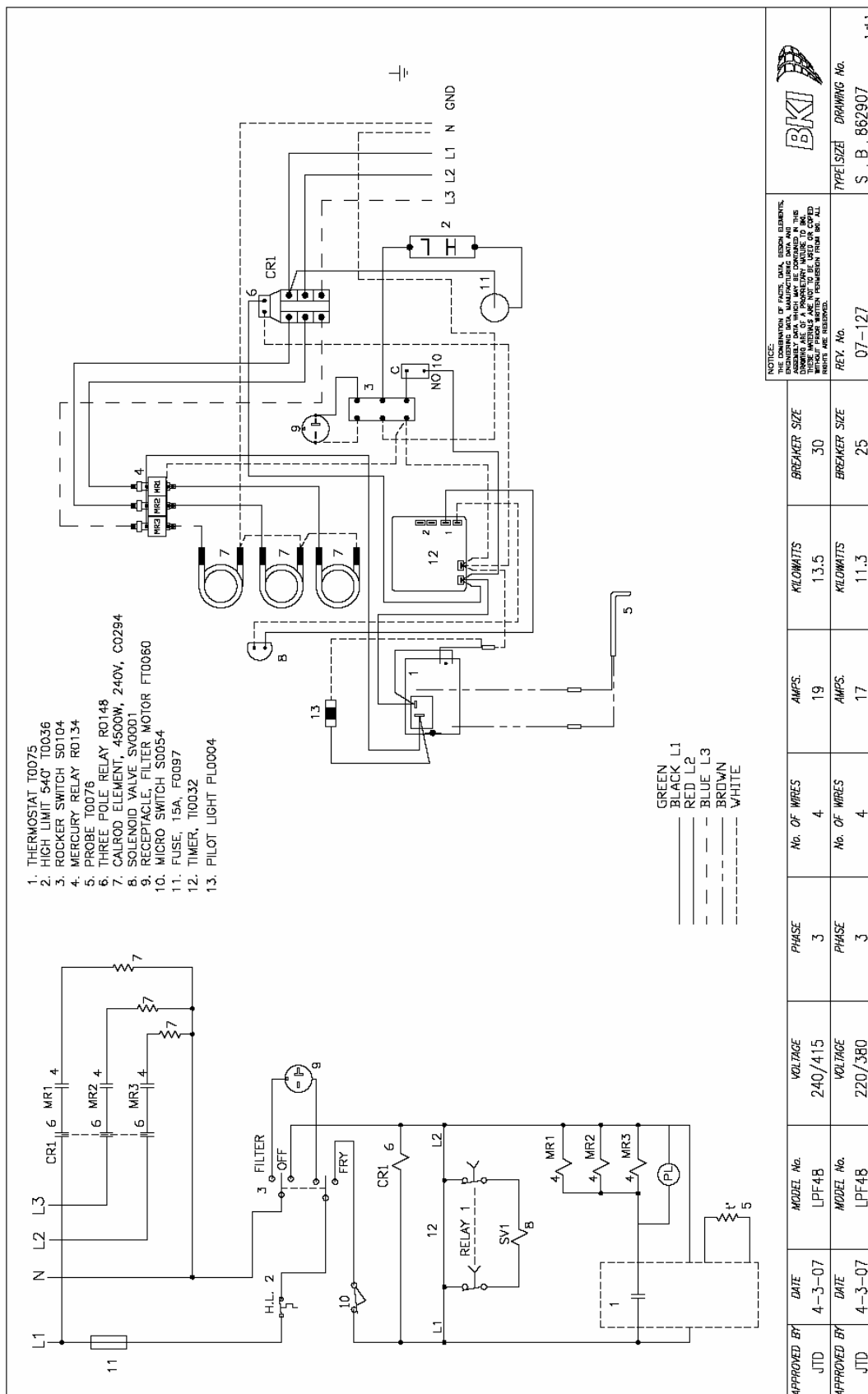


Figure 14. LPF 208V/3 Phase

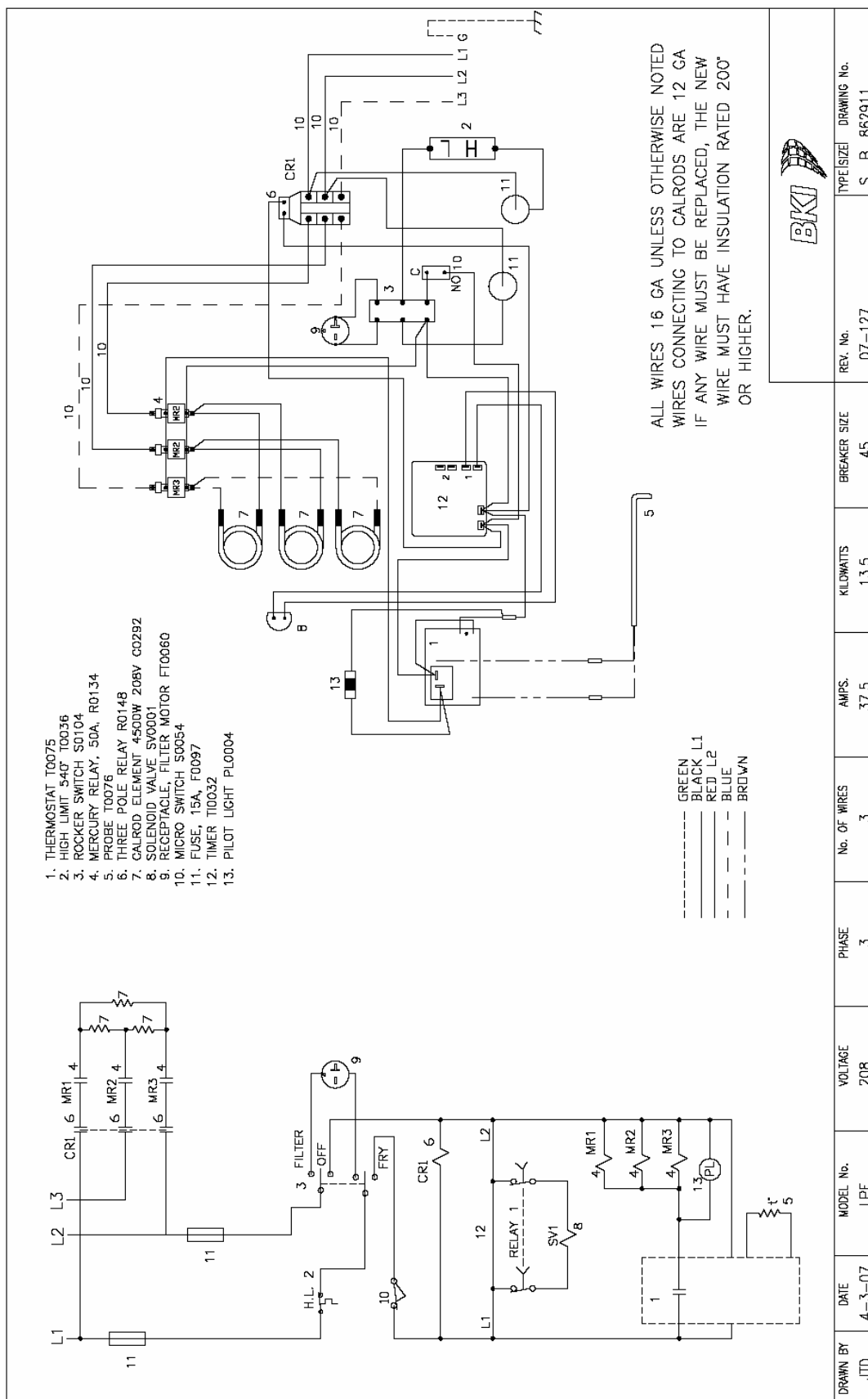


Figure 15. LPF-F 208V/60HZ/1 or 3 Phase 240V/60HZ/1 or 3 Phase

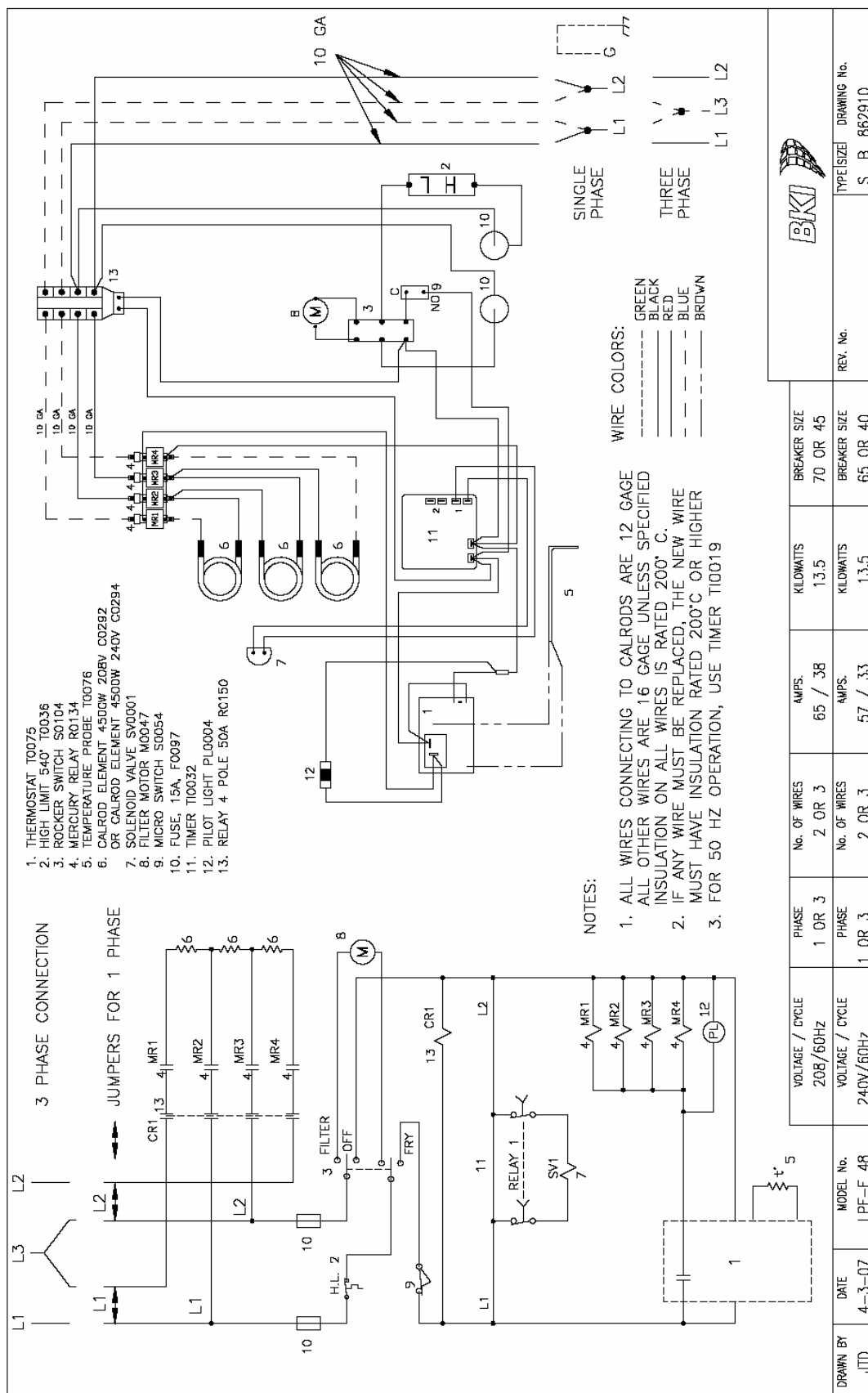


Figure 16. LPF-F 208V/60HZ/3 Phase

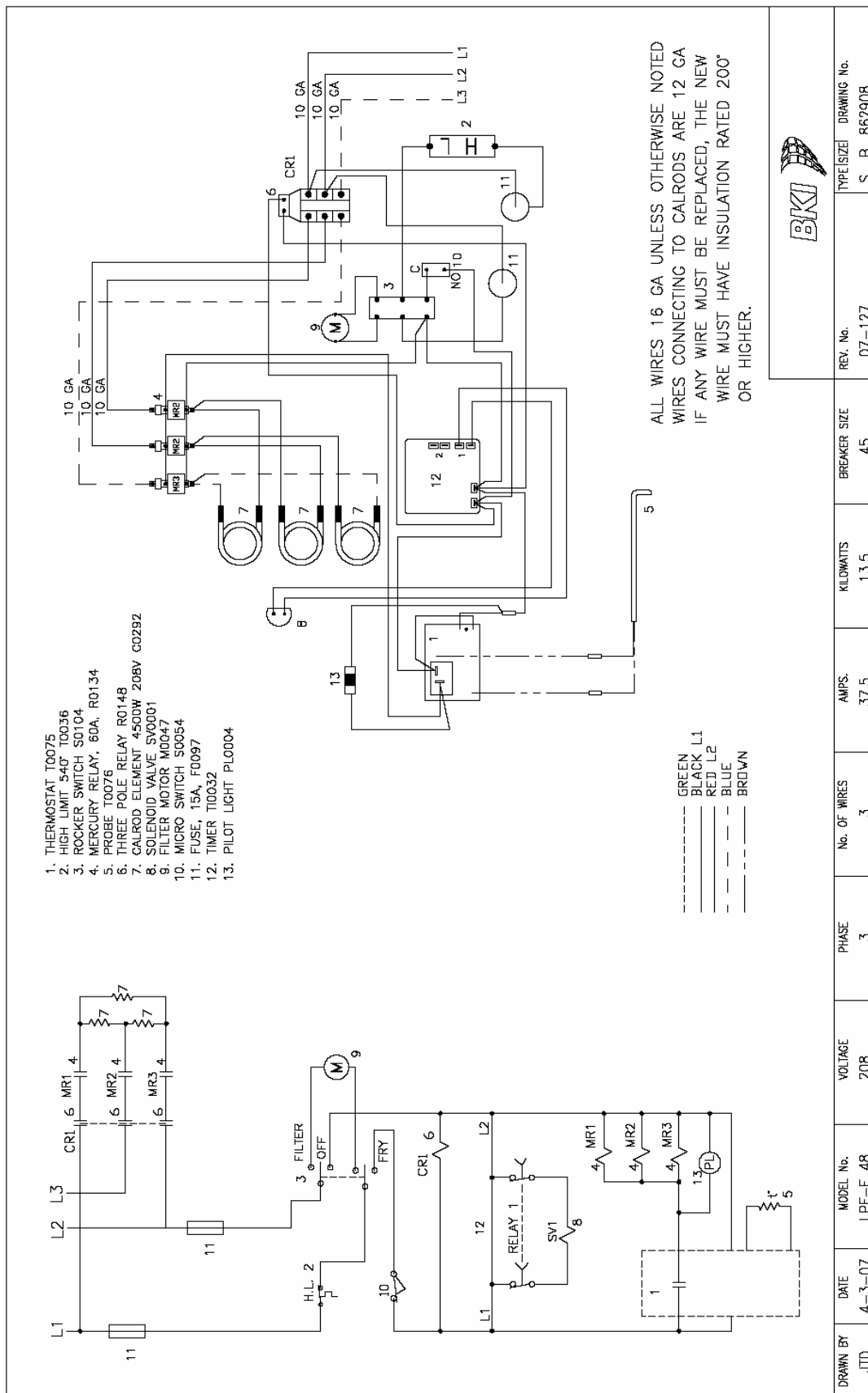


Figure 17. LPF-F 220V/380V/3 Phase

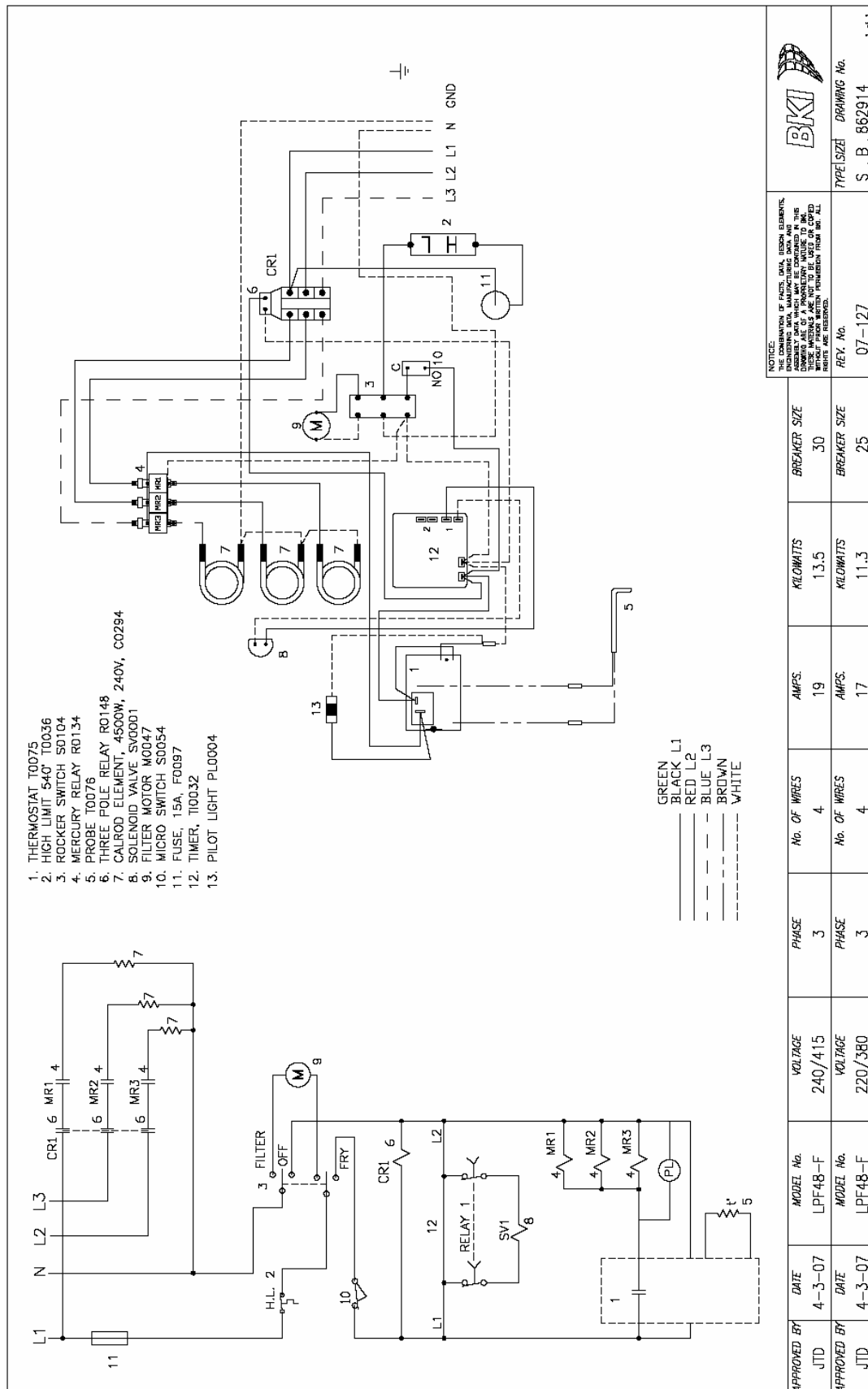


Figure 18. LPF-F 220V/50HZ/1 Phase

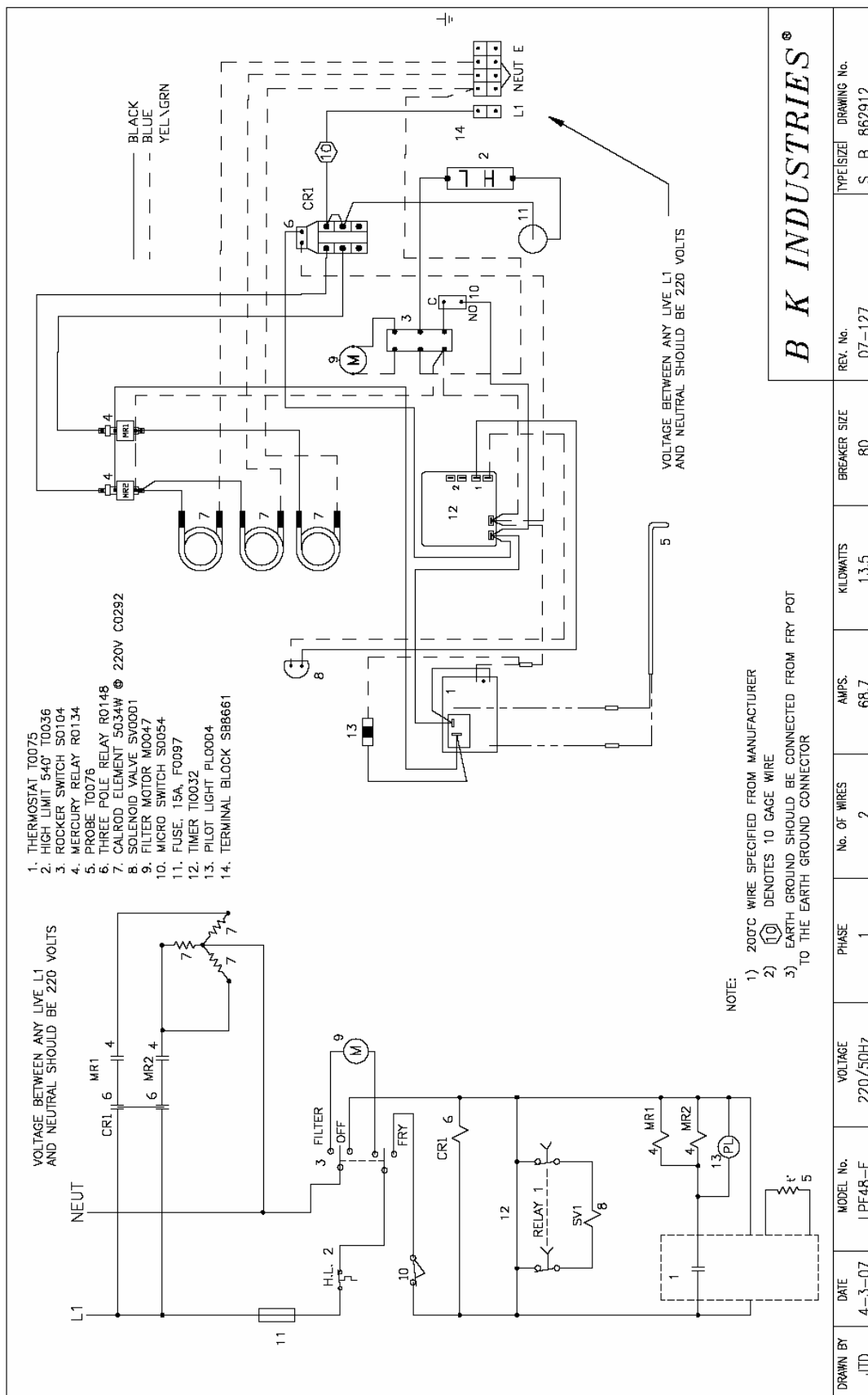


Figure 19. LPF-F 240V/50HZ/3 Phase

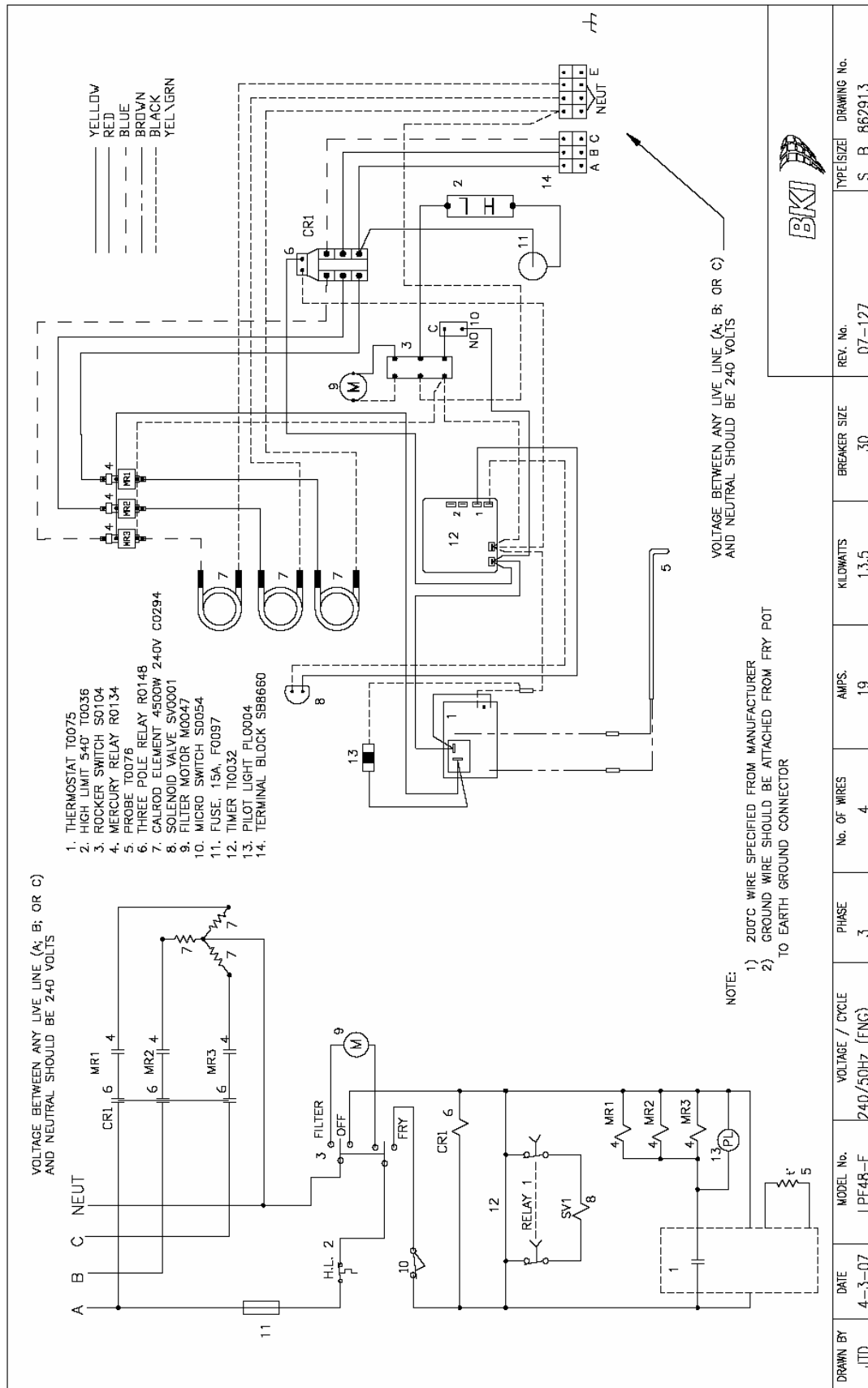


Figure 20. LPF-F 240V/60HZ/3 Phase

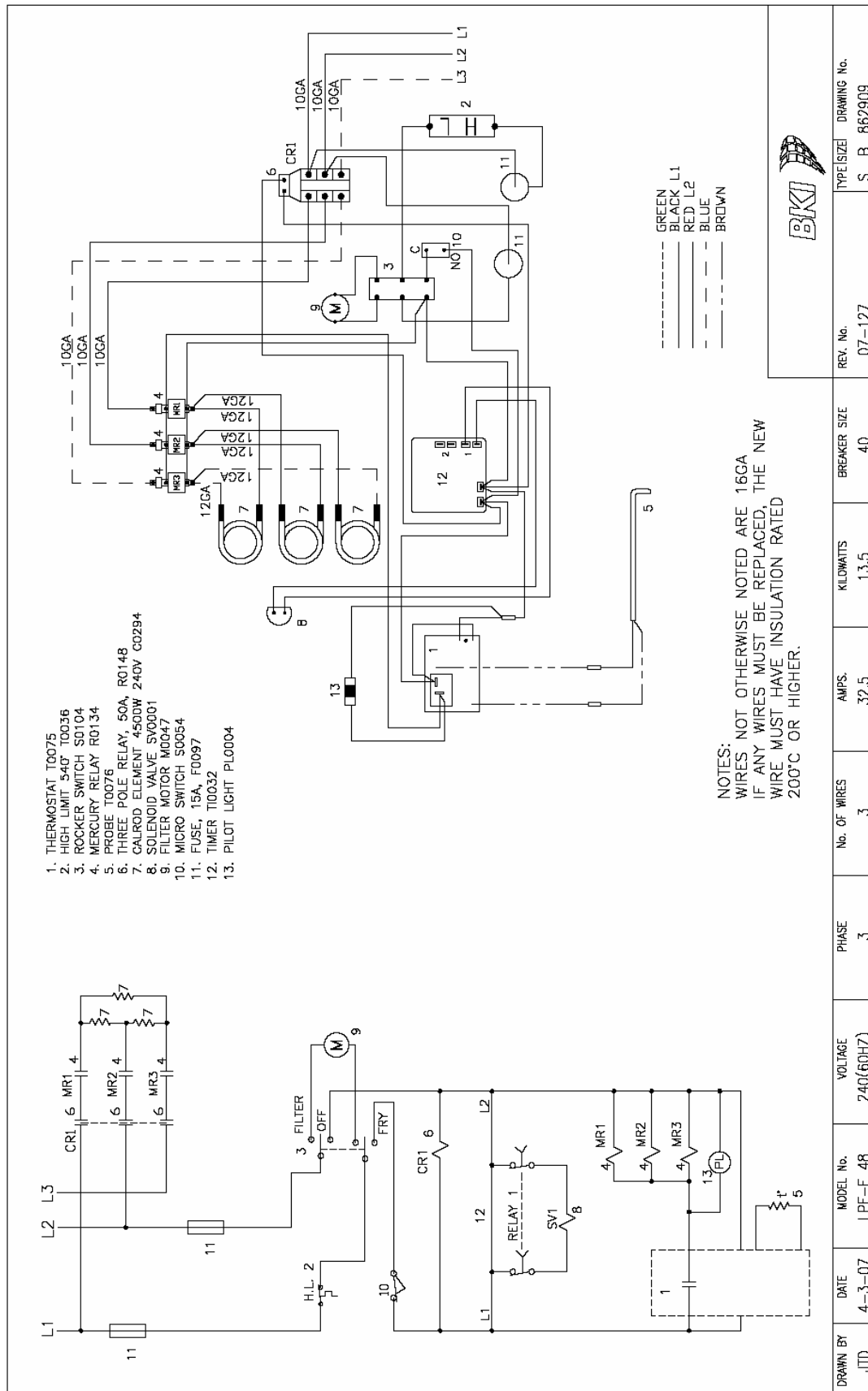


Figure 21. LPF-FC 208V/3 Phase or 240V/3 Phase

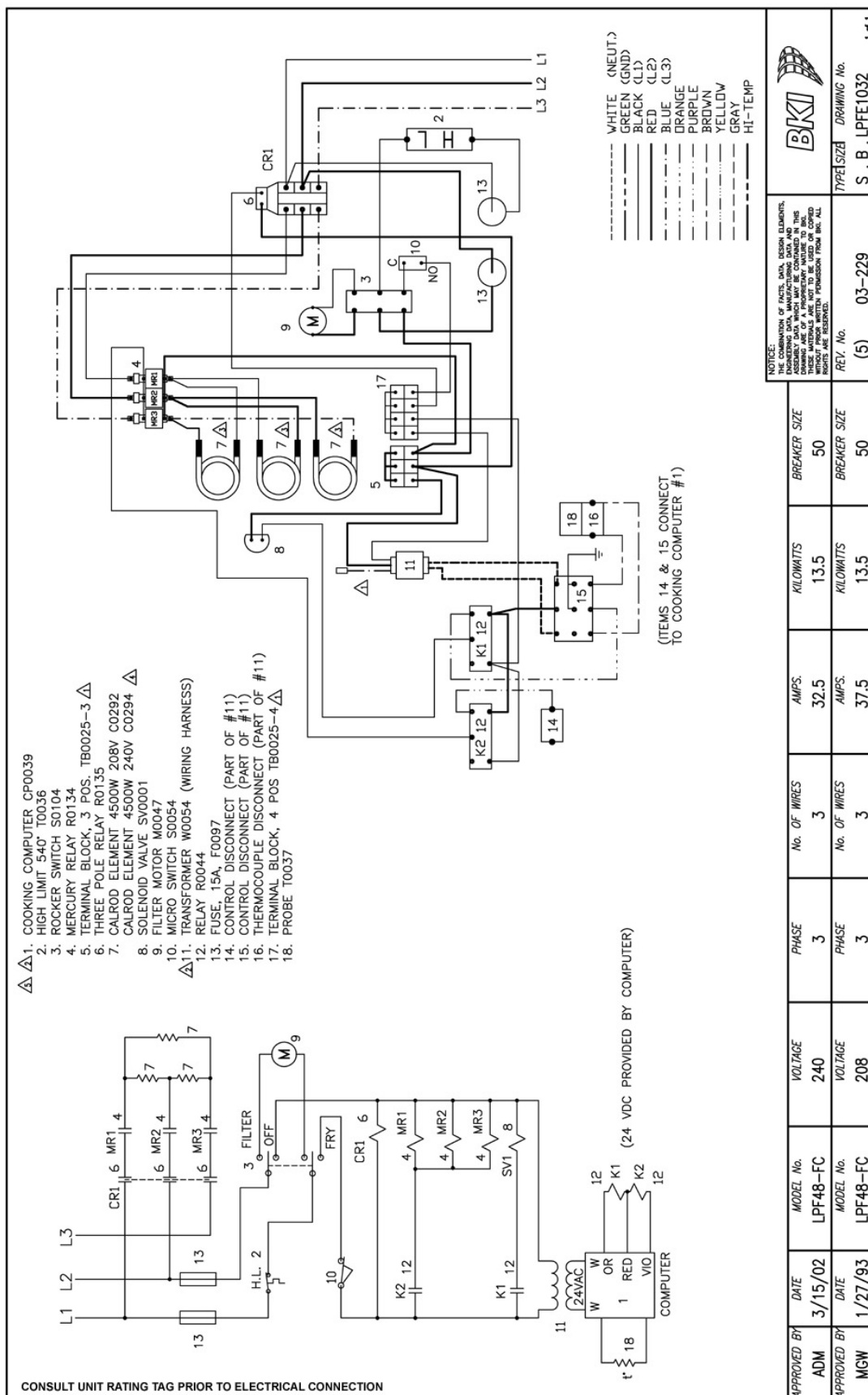


Figure 22. LPF-FC 208V/60HZ/1 Phase

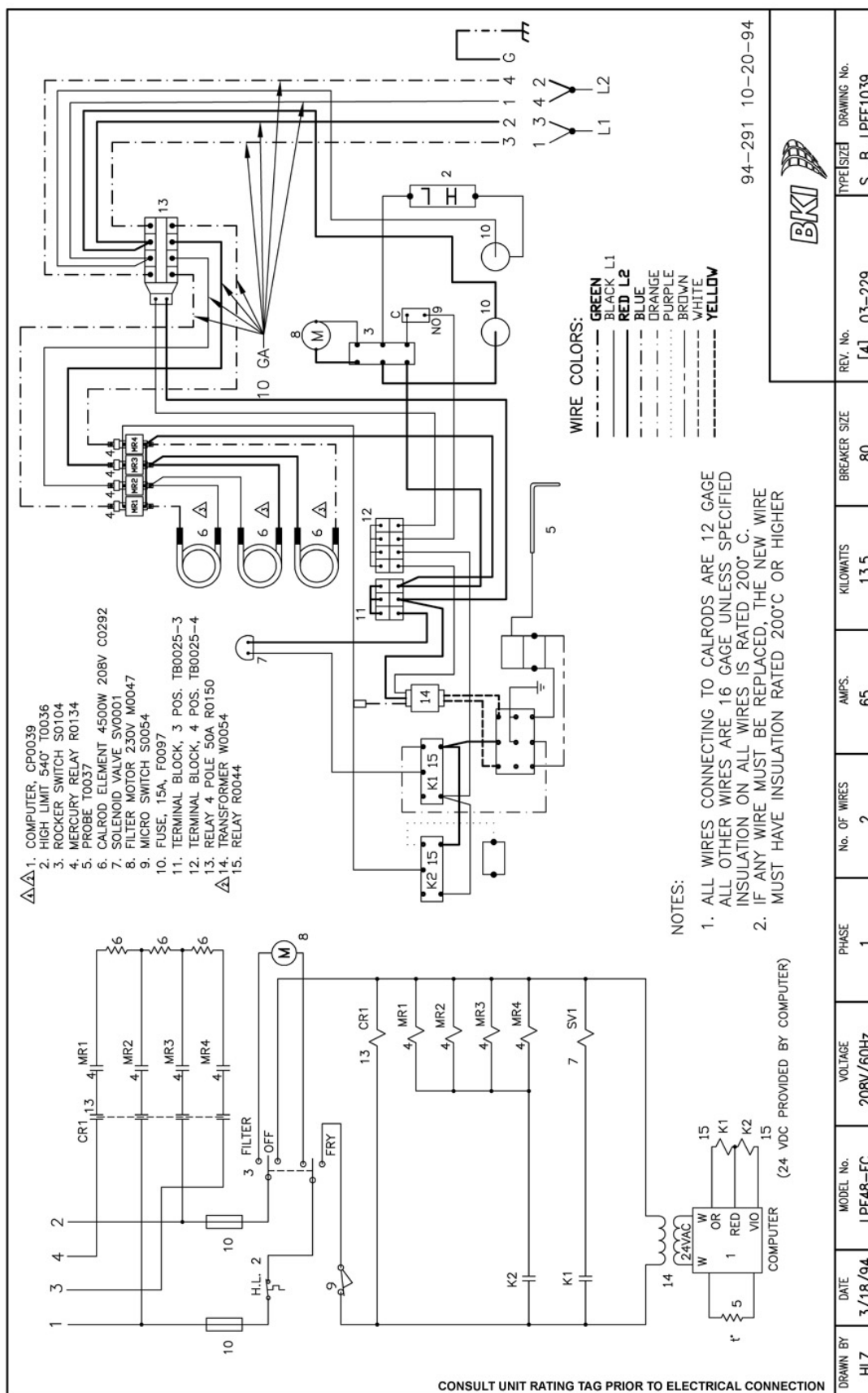


Figure 23. LPF-FC 240V/415V/3 Phase or 220V/380V/3 Phase

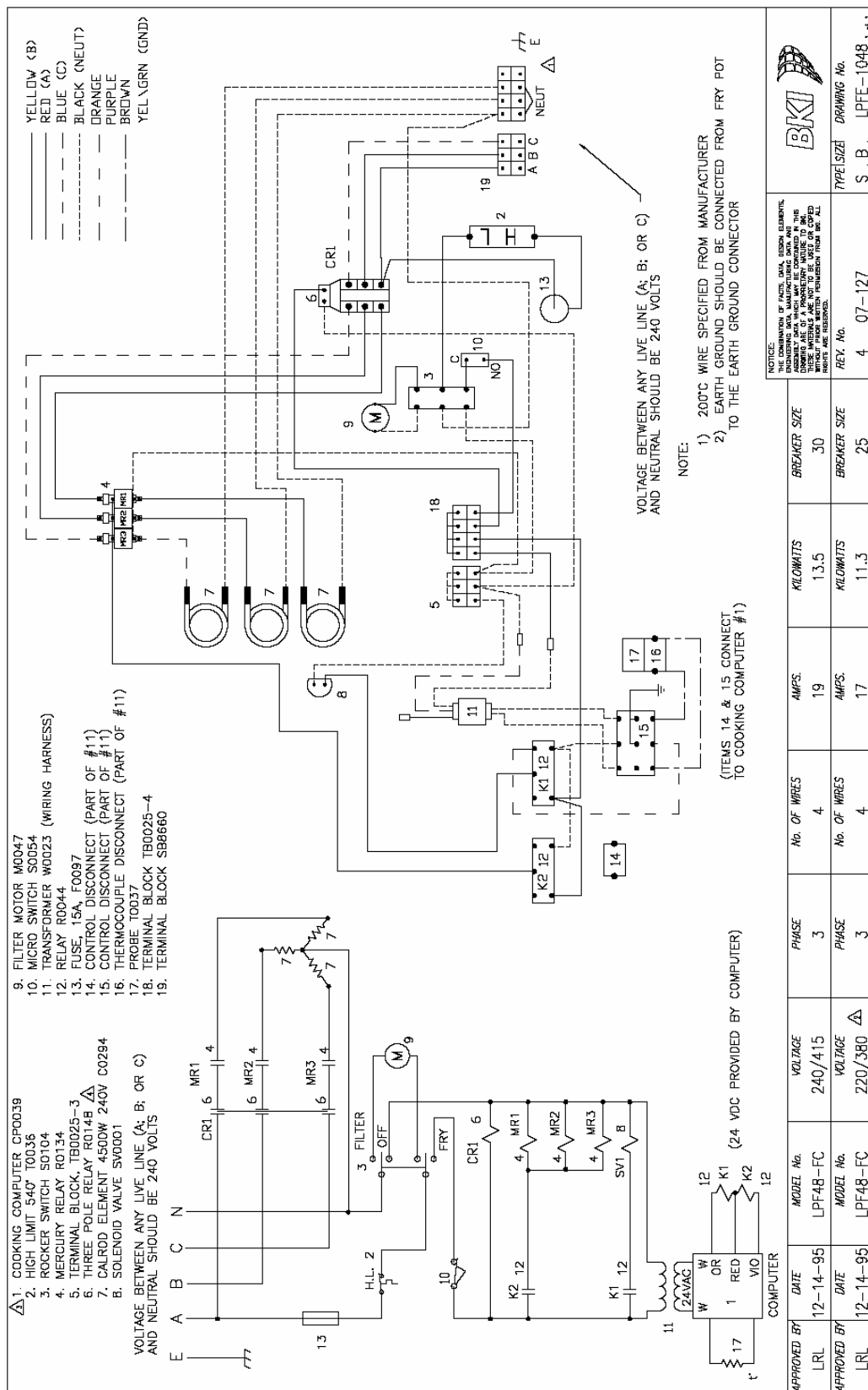
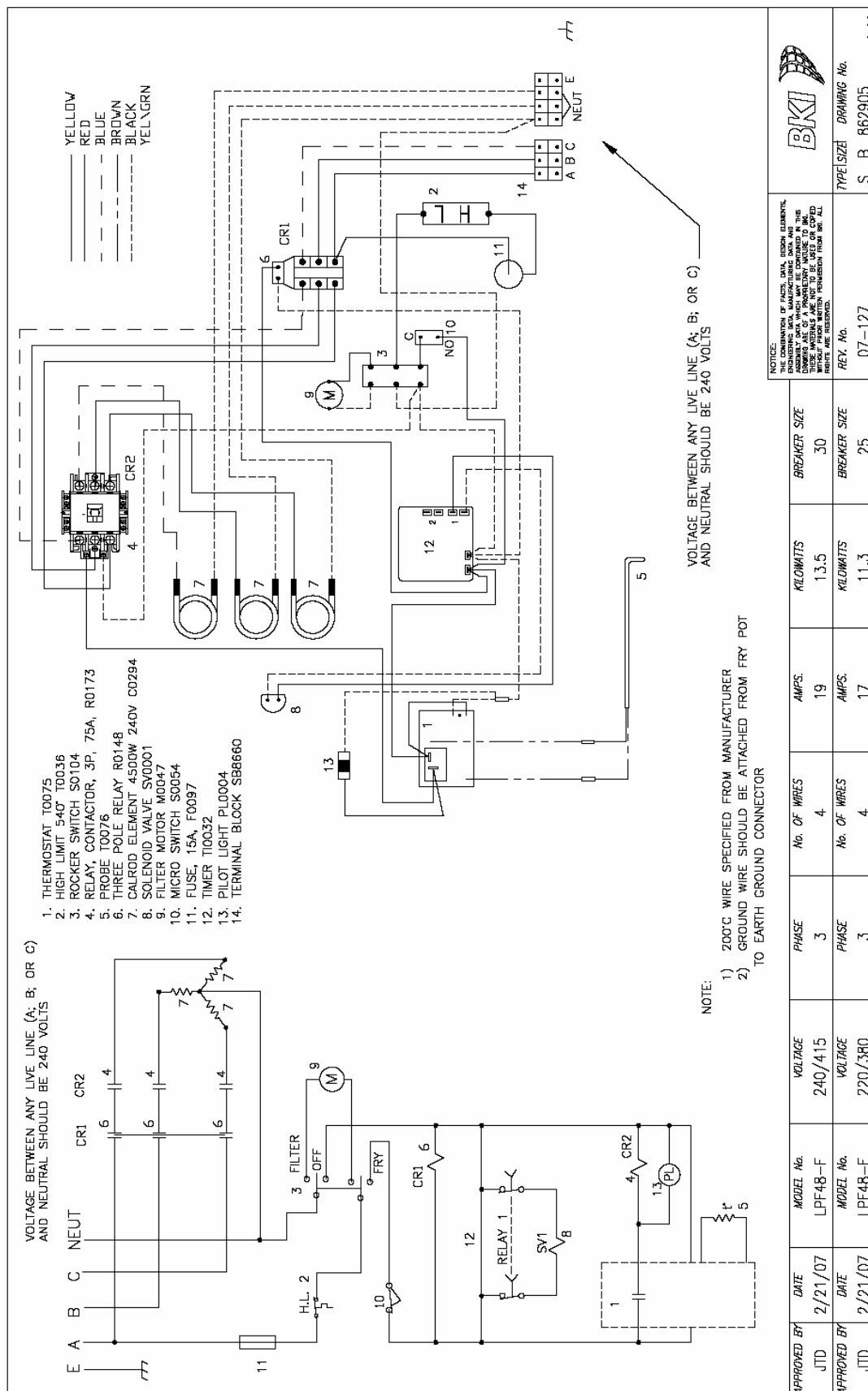


Figure 24. LPF-F 220V/380V/3 Phase or 240V/415V/3 Phase



Notes



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